

How Packer Can Fight Losses on Livestock in Transit

Vol. 75

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No. 25

U. S. Department of Agriculture

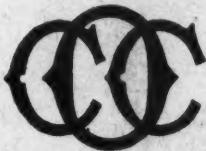
THE

NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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DECEMBER 18, 1926



Merry Christmas

and

Happy New Year

to

Our friends and Their friends



OPPENHEIMER CASING CO.

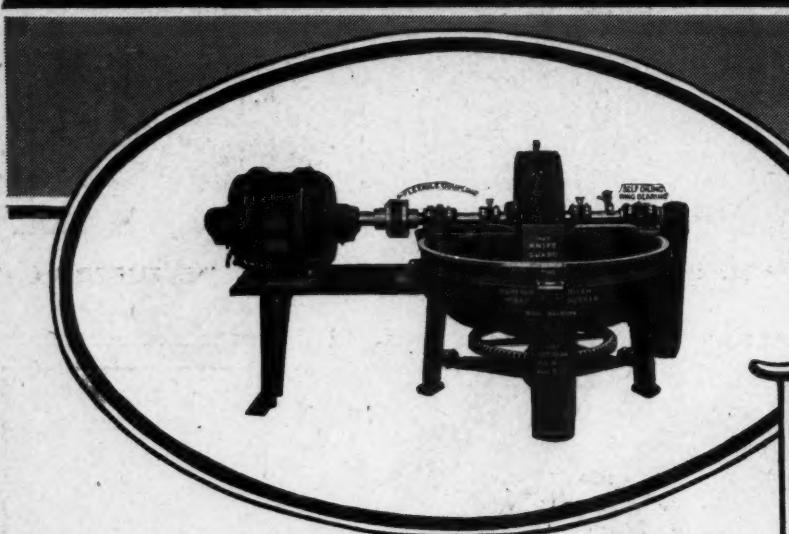
Henry Oppenheimer
PRESIDENT

CHICAGO NEW YORK TORONTO LONDON WELLINGTON
BUENOS AIRES HAMBURG TIENTSIN SYDNEY

Factories and Agencies throughout the World

Helping Retailers — Final Report on Government Survey

See
p. 56



"BUFFALO"
*Silent
Cutter*

Louis Burke's Latest Purchase!

Prominent Philadelphia Packer

INSTALLS

New "Buffalo" Cutter

WHY? Because the "Buffalo" produces finest quality sausage; cuts meat uniformly fine—no lumps, no mashing, no heating, and is never out of order.

Most prominent sausage makers are now endeavoring to turn out a high-grade product to hold their trade. The public demands it.

To do this they must use a cutter with a comb, through which the knives pass. Otherwise the meat will be carried around with the knives, which will leave it lumpy and uniformly cut.

To continue running a cutter without a comb until all the meat is cut uniformly fine, takes considerable more time, and is liable to heat, mash and spoil the meat.

Before buying, thoroughly investigate the "BUFFALO" Cutter as Mr. Burke and hundreds of other prominent, high-grade sausage makers did, and you cannot make a mistake.

Full particulars gladly furnished on application.

JOHN E. SMITH'S SONS CO. - BUFFALO, N. Y.
Patentees and Manufacturers

BUFFALO

SILENT
CUTTERS
GRINDERS
MIXERS
STUFFERS

*Backed by 56 years experience
building quality sausage making machines.*

Other prominent sausage makers who investigated cutters and recently installed "BUFFALO" SILENT CUTTERS to manufacture their high-grade sausage:

AGAR PROVISION CO.	Chicago, Ill.
ARMOUR & COMPANY	Chicago, Ill.
COLONIAL PROV. CO.	Boston, Mass.
CHICOPEE SAUSAGE CO.	Chicopee, Mass.
VAL. DECKER PACKING CO.	Piqua, O.
L. B. DARLING CO.	Worcester, Mass.
DURR PACKING CO.	Utica, N. Y.
C. FINKBEINER	Little Rock, Ark.
FUHRMANN & FORSTER CO.	Chicago, Ill.
S. R. GERBER	Buffalo, N. Y.
GROSS FOOD PROD. INC.	Milwaukee, Wis.
HOME MADE SAUSAGE CO.	St. Paul, Minn.
GEO. A. HORMEL & CO.	Austin, Minn.
JACKIEWICZ BROS.	Hamtramck, Mich.
JACOBS BROS., LTD.	Mt. Barker, Australia
GEORGE KERN	New York, N. Y.
THE LAYTON CO.	Milwaukee, Wis.
MANHATTAN PROVISION CO.	New York, N. Y.
LOUIS MEYER CO.	Brooklyn, N. Y.
JOHN MORRELL & CO.	Ottumwa, Iowa
HENRY MUHS	Passaic, N. J.
NEW ZANESVILLE PROV. CO.	Zanesville, Ohio
PAVELKA BROS.	Cleveland, Ohio
J. PETERS	Detroit, Mich.
LOUIS RETTBERG, INC.	Baltimore, Md.
ROCHESTER PACKING CO.	Rochester, N. Y.
A. SAUGY, INC.	Providence, R. I.
FRANK SCHAAF	Milwaukee, Wis.
SCHAFFNER BROS.	Erie, Pa.
FRED USINGER	Milwaukee, Wis.
UTICA PACKING CO.	Utica, N. Y.
A. B. WAGNER	Milwaukee, Wis.
WEISEL & CO.	Milwaukee, Wis.

—there are many others, but space does not permit our listing their names.

DICK'S

Butcher Steels, Knives, and Cleavers

TRADE MARK  F.DICK

The Name is Sufficient
Nothing More Need be Said

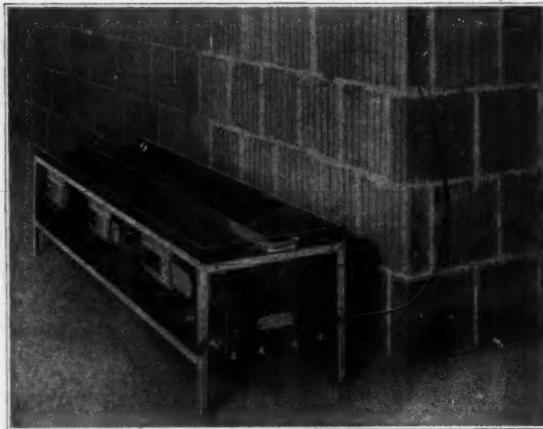
ALBERT JORDAN CO.

20-26 West 22nd Street
NEW YORK

SOLE AGENTS

Crane Oilgas Smokers

will save you money and at the same time eliminate your smoking problems. Can be installed in ten minutes. We supply the unit complete with tank and tubing.



*No odor of any kind
Absolutely safe
Even steady heat
Plenty of smoke*

*Low cost of operation
Excellent color
Less labor
Less sawdust*

Generates common kerosene oil into a pure Hot Gas Flame having no smoke or odor

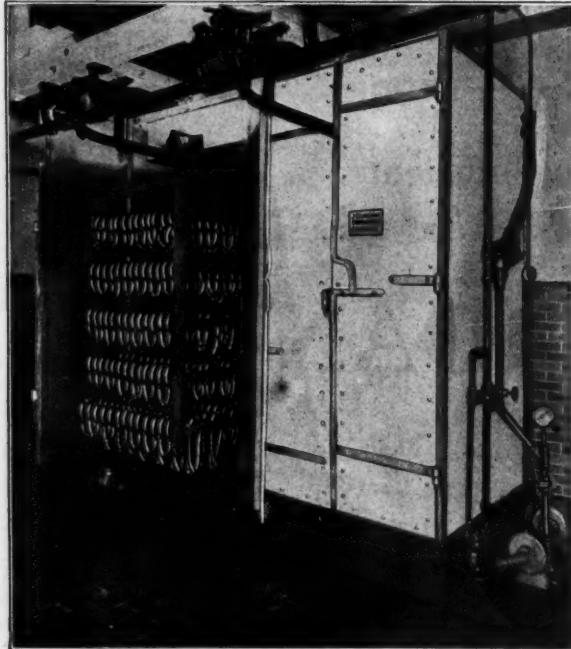
B. F. Nell & Company

Manufacturers of Equipment and Supplies for the Meat Industry

620 W. Pershing Road

Chicago, Ill.

Solving the Sausage Cooking Problem



**The Latest Development in
Sausage Cooking**

The Jourdan Process Cooker

(Patent Pending)

Not a Steam Box

Not a Spray

But a Temperature Controlled

HOT WATER DOUCHE

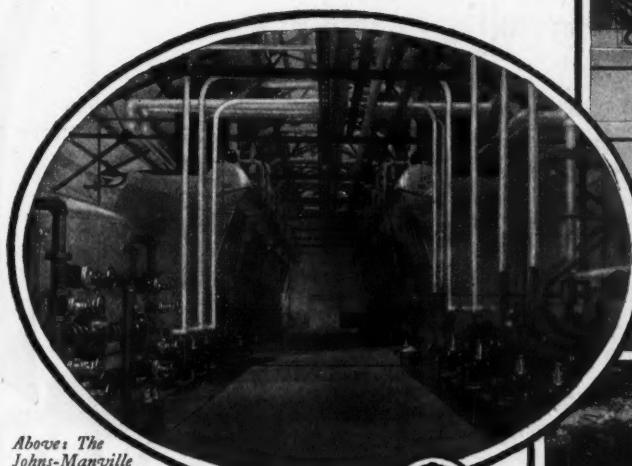
Perfected After Years of Experiments

Cooks quicker and with absolute uniformity on the rail—on the cage—on the stick; colors while cooking when desired. Product not touched by human hands. Saves time and labor—quickly pays for itself. Improves product both in quality and appearance. Many other advantages make it a practical necessity in any sausage plant.

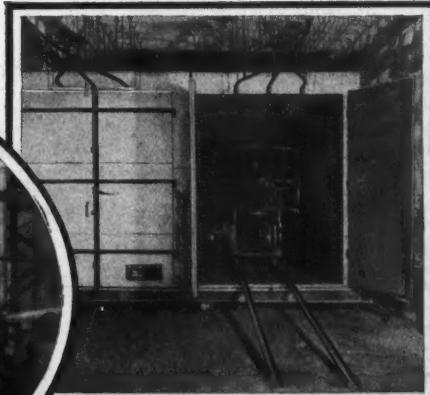
Write Today for Full Details

JOURDAN PROCESS COOKER CO., 814-832 W. 20th St., Chicago

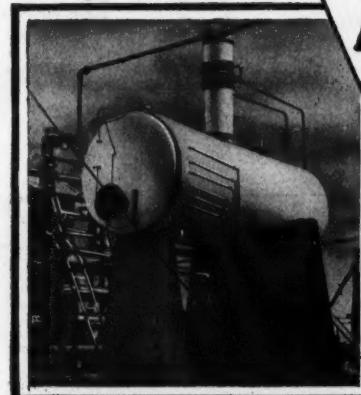
INSULATIONS BY JOHNS-MANVILLE



Above: The Johns-Manville line of pipe and boiler insulations cover every temperature and service requirement.

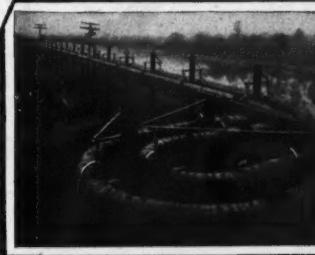


Left: Johns-Manville insulations for enamelling ovens, dryers and other special equipment yield surprising economies.



Through—
Asbestos
and its allied products
INSULATION
BRAKE LININGS
ROOFINGS
PACKINGS
CEMENTS
FIRE
PREVENTION
PRODUCTS

Left: Indoors or out we specify insulations for all kinds of equipment.



Above and below: We insulate all kinds of pipe lines in the open or underground.



THREE is a Johns-Manville Insulation for every insulation requirement.

And Johns-Manville engineers are familiar not only with every insulation but with every insulation problem.

They can specify not only the correct material but in addition they can give you assistance based on long experience, based on the sort of insulation experience that almost no individual industrial concern can ever have of itself.

Come to us for insulation, come to us for insulation advice.

JOHNS-MANVILLE Inc., 292 Madison Avenue, at 41st Street, New York City
Branches in all large cities. For Canada: CANADIAN JOHNS-MANVILLE CO., LTD., Toronto

Fire temperatures—steam temperatures—refrigeration—there are Johns-Manville insulations for every need.



Your sausage meat in this package with your trade-name displayed in one or more colors will gain for you definite advertising and sales advantages not otherwise obtainable. Let us assist you in placing your product in the company of other packaged food successes.

KLEEN KUP

*The Package That
Sells its Contents*

Mono Service Co.
NEWARK NEW JERSEY

Trouble with your cure?

When curing pickle ferments look out for sour meats!

Sugar in your pickle may be the cause of this trouble.

Have you tried the new curing sugar made specially for meat curing?

Godchaux's CURING SUGAR

tested by the Research Department, Institute of American Meat Packers, assures you

*Quality Product,
Uniformity of Cure and
Material Saving in Cost*

PRICE

In 100 lb. Bags..... \$5.70
per cwt. f.o.b. Reserve, La.

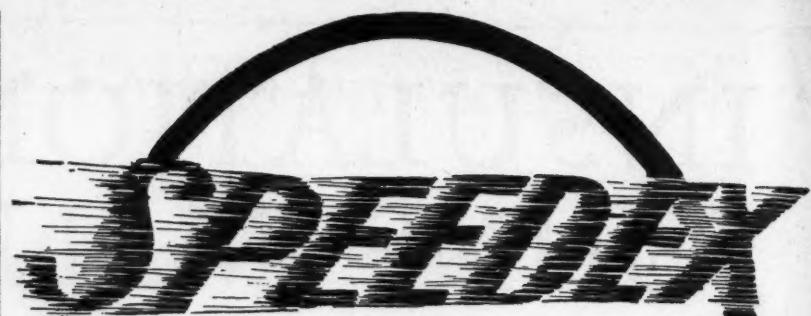
In 250 lb. Bags..... \$5.60
per cwt. f.o.b. Reserve, La.

Subject to usual sugar trade terms of 2 per cent cash discount.

Specially prepared for the
Meat Industry in the modern
Sugar Refinery of

GODCHAUX SUGARS, INC.
Godchaux Building,
NEW ORLEANS, LA.

Let us have your inquiries. Delivered
prices, both carloads and less than
carloads, quoted on request.



The New Casing Flusher
and Stuffer Appliance

Saves 2 to 4 Operators \$40 to \$50 Weekly

in many of the foremost Sausage and Meat Packing Plants of the Country.

If Speedex can save you from \$40 to \$50 weekly isn't it worth while at least to investigate it?

Tell your sec-
retary **NOW**
to write for
more informa-
tion to

Packers Utility Co.

(Not Inc.)

320 Beethoven Place
Chicago



"PRAGUE SALT"

Trade Mark
Registered

Introduced by

Griffith

Fast Safe Cure

Remember the Source of Supply

The Griffith Laboratories

4103 S. La Salle St.

Chicago, Ill.

The New Expeller—

This new R. B. Expeller is the simplest, strongest and most economical expeller press ever constructed

It was thoroughly tested for more than two years before being offered to the Meat Packing Industry. Some of the many advantages are:

Greater capacity of cracklings produced, containing on an average of 7% fat.

Expeller fitted with Roller Bearings throughout, Main Bearings operating in an oil bath.

A choke, which can be regulated while machine is in operation, used in place of cone point.

Forced feed mechanism, which forces the material to the worm, avoiding loss in capacity when cracklings are cooked a little too moist. This mechanism insures continuous feed from the Tempering Apparatus to the Expeller.

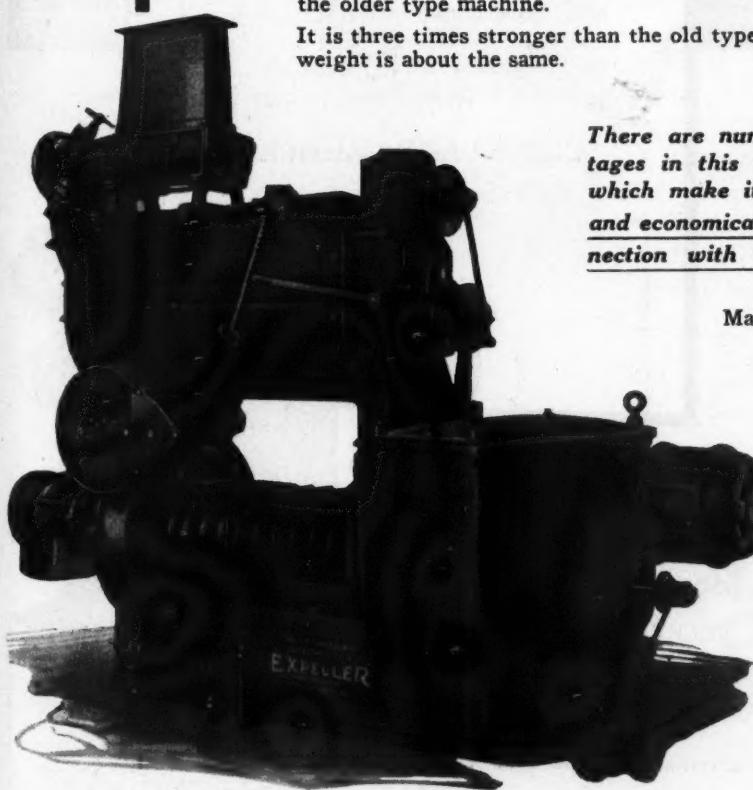
A magnet placed in the machine for removing any iron which might be in the cracklings.

Every part can be removed in one quarter the time required on the older type machine.

It is three times stronger than the old type expeller and still the weight is about the same.

There are numerous other advantages in this new R. B. Expeller which make it the most practical and economical press to use in connection with DRY RENDERING.

May we send you complete details?



The V. D. Anderson Co.

1935 W. 96th St.,
Cleveland, O.



Ask your Supply House for details or write us direct

The New Improved Bausman Hog Scalder

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Bausman Manufacturing Co., Millersville, Pa.

Write us for information and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter
Calvert Bacon Skinner
United Improved Sausage Molds
Monel Metal Meat Loaf Pans
Adelmann Ham Boiler
Jelly Tongue Pan
Maple Skewers
Knitted Bags

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

OAKITE CLEANS

better—cheaper—faster

HERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

OAKITE

Industrial Cleaning Materials and Methods
Oakite is Manufactured by Oakite Products, Inc.
20A Thames St., New York, N. Y.

Cleveland

Kleen-Kut!

If your Master Mechanic or Engineering Department would select a new grinder, the construction and many patented features of the

CLEVELAND

would be their choice selection. Large chrome nickel steel shaft—Tapered Roller Thrust Bearings placed far away from all harmful meat juices—exceptionally sturdy and sanitary base—the patented flat side Cleveland plate are features found only in the

CLEVELAND Kleen-Kut

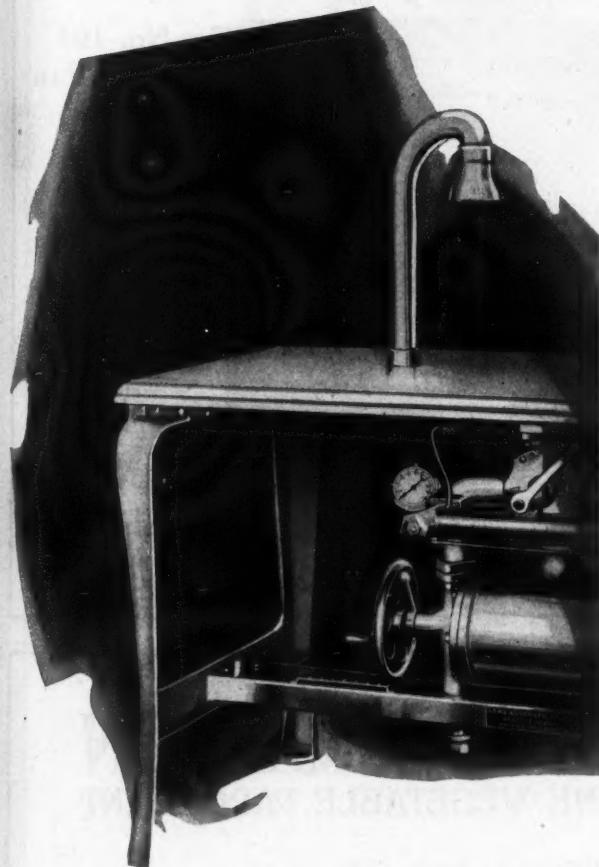


**The Cleveland Kleen-Kut
Manufacturing Co.**

CLEVELAND, OHIO

December 18, 1926.

LET US PROVE THAT THE *Lamb* MACHINE WILL



Weigh accurately regardless of the density of the material!

Through its remarkable simplicity, in operation be a money making investment.

Pack 25,000 lbs. of lard or compound per hour!

Permit one operator to handle 50 containers per minute!

Prove to be the utmost in cleanliness because of its entire construction of aluminum!

Require less pressure at which to pack than any other method of filling!

If you will permit us to show you a Lamb machine working under the conditions of your own plant, you will appreciate its superiority and value.

**FOR FULL INFORMATION
USE THIS COUPON**

Lamb Corporation,
Tribune Tower, Chicago.

Please send us full information relative to the Lamb Automatic Weighing and Filling Machine. It is understood that this places us under no obligation whatever.

Firm Name

Address

By

Lamb **CORPORATION**
PRECISION WEIGHING AND FILLING MACHINES

Tribune Tower
Chicago

The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

THE ENTERPRISE MFG. CO., OF PA.,
Philadelphia, U. S. A.

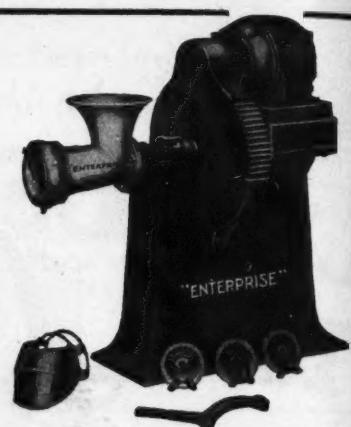
No. 1

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

No matter what your chopping problems may be "Enterprise" experts can help you.

Our fifty years' experience is at your disposal.

Send for catalog showing the entire "Enterprise" line.



PLATTER TRUCK NO. 90

An exceptionally handy truck for meat markets.

Length 52" Height 60" 8" between shelves
Width 24" Weight 400 lbs.

MARKET FORGE CO.
EVERETT, MASS.

Making Trucks and Racks Since 1891
Write for our catalog



No. 104 Curing Pan Truck

Pan size
30" x 40" x 6"
deep,

Made of No. 12
steel, welded
seams.

Galvanized.
Malleable
Wheels.

Length 48"
Width 36"
Height 50"

**The Globe
Company**
824 W. 36th St.,
Chicago

Shrouding Pins



To Clothe Beef

Turn out your beef
sides the new way—
bright, fresh and
clean!

Made from tempered
spring wire with
new style washer to
prevent tearing
cloth.

Write for Samples

We manufacture springs
for all purposes, from
brass — bronze — monel
metal and steel.

Also made with
out washers

Muehlhausen Spring Co.
5841 So. Loomis Blvd.
Chicago, Ill.

WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

SPECIFY it for wrapping meats, butter, fish and all moist food products. Costs a little more than IMITATIONS but delivers your product in a neat, clean and sanitary condition.



The West Carrollton Parchment Co.

West Carrollton, Ohio

Most Wonderful Money Earners

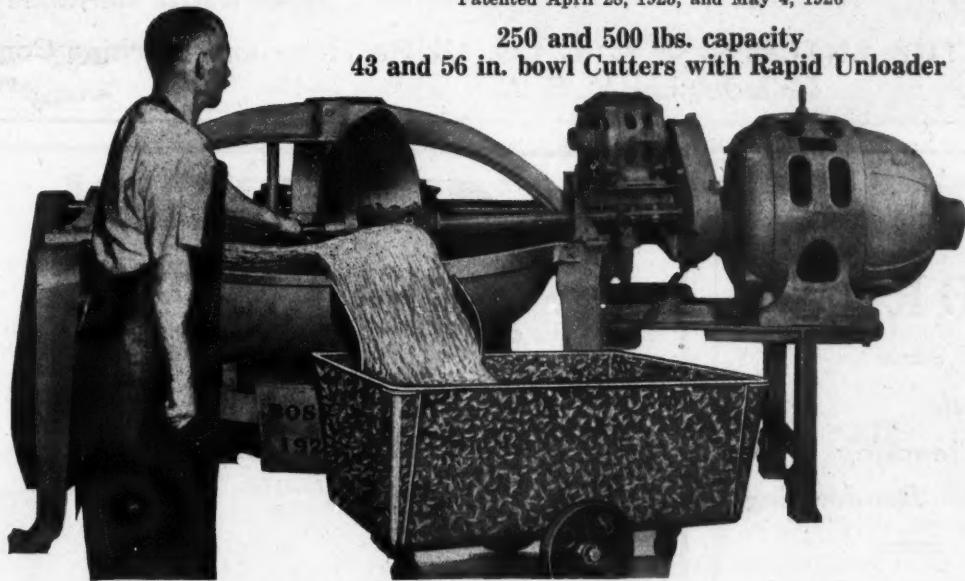
New Type "Boss" Cutters - Alone in Their Class

Their faster and more perfect cutting, turning, mixing and unloading of meat for high grade, delicious sausages, repeatedly saves their users the cost of slow, complicated, inconvenient and insanitary old-timers.

Patented April 28, 1925, and May 4, 1926

250 and 500 lbs. capacity

43 and 56 in. bowl Cutters with Rapid Unloader



Holding Unloader in Bowl rapidly and completely discharges the Meat. This simple, most sanitary, ingenious device dispenses with power means for raising, tilting and lowering Cutter Machinery with Bowl, also the stooping of operator to empty the bowl.



AUGUST LUEB PRESIDENT
W. F. LUEB VICE-PRESIDENT
W. J. LUEB, Secy. & Treas.

ALTON, ILL.

Dec. 4, 1926.

The Cincinnati Butchers Supply Co.,
1972-2008 Central Ave.,
Cincinnati, Ohio.

Attention of Mr. John J. Dupps Sr.

Dear Sir:-

The Boss Jumbo Cutter & Mixer with unloader we bought
of you is O. K. and doing all you claim it to do.

Wishing you a Merry Xmas and Happy Prosperous New Year.

Luer Bros. Packing & Ice Co.

H. F. Luer

READ

what this well-known
Packer says about our
New

"Boss" Jumbo
Cutter and Mixer

With this machine one
man does as much work
with greater ease, as
several men can do with
other machines.

"BOSS" Grinders, "BOSS" Mixers, "BOSS" Stuffers are Best of All

THE CINCINNATI BUTCHERS' SUPPLY CO.

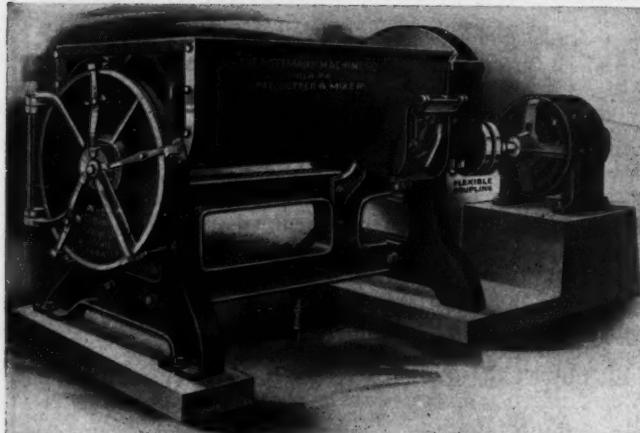
CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



IN THIS WORLD

The Greatest Meat Cutter and Mixer Combined

Sanitary Beyond Comparison

Replacing Other Equipment Everywhere

Agents Wanted Everywhere

The Hottmann Machine Company

3325-43 Allen St.

PHILADELPHIA, PA.

20 Mule Team

BORAX

Antiseptic

Cleansing

Deodorizing

Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition, and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat, because it is harmless.

**PACIFIC COAST BORAX
COMPANY**

100 William St., NEW YORK
Chicago, Ill. Wilmington, Cal.

**KRAMER
Improved
Hog Dehairing
Machines**

**L. A. KRAMER CO.,
111 W. Jackson Blvd., Chicago**

AMERICAN Instruments

for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

Write for Packing House Text Book N-49.

AMERICAN SCHAEFFER & BUDENBERG CORP.

338 Berry St., Brooklyn, N. Y.

Atlanta *Chicago *Los Angeles Philadelphia
*Boston Cleveland Seattle Pittsburgh
Buffalo Detroit Tulsa Salt Lake City
St. Louis

*Stock carried at these branches



Chicago Pattern Beef Splitter

This is the Genuine

As you walk through the large packing plants, you will notice that in nearly every case the splitters being used are

Foster Bros. Splitters

It has been so for many years, for packers recognize the real merit in Foster Bros. brand. Their keen edges, and properly balanced construction not only make cleaner cuts, but require less exertion.

THE BRAND IS FOSTER BROS.

*If your supply house cannot furnish prices
and full information, write to us direct.*

JOHN CHATILLON & SONS

Established 1835

Manufacturers of Scales and Butchers' Supplies

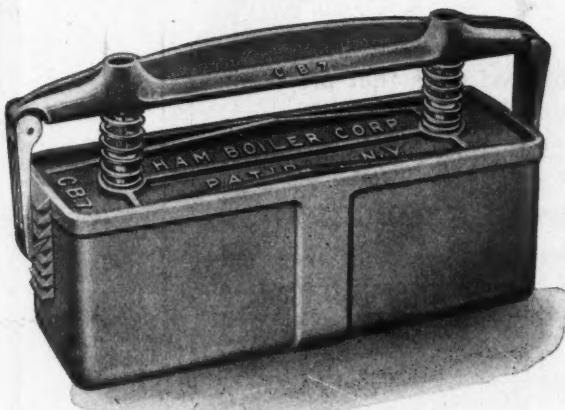
New York City, N. Y.



Foster Bros. Pork Splitter

987

Three Profit Producers



CB. 7—Capacity 12 lbs. (14 $\frac{3}{4}$ x 4 $\frac{5}{8}$ x 5)
CB. 5—Capacity 15 lbs. (17 $\frac{3}{4}$ x 5 $\frac{1}{4}$ x 5 $\frac{1}{4}$)

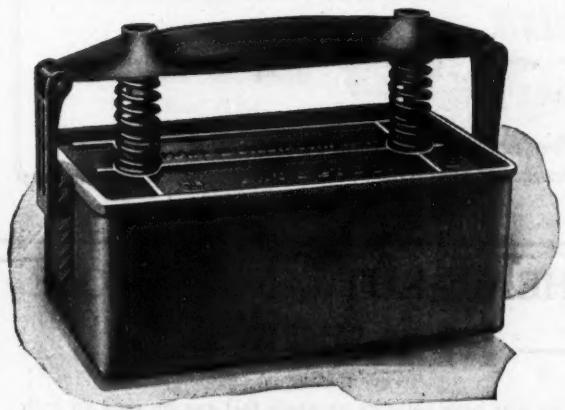
For Corned Beef Splits

Constructed of cast aluminum with
YIELDING SPRING PRESSURE.

Produces a superior product heretofore
unequalled in flavor and appearance.

Reduces shrinkage considerably over
other methods, thus paying for itself
in a short while.

A sure business builder.

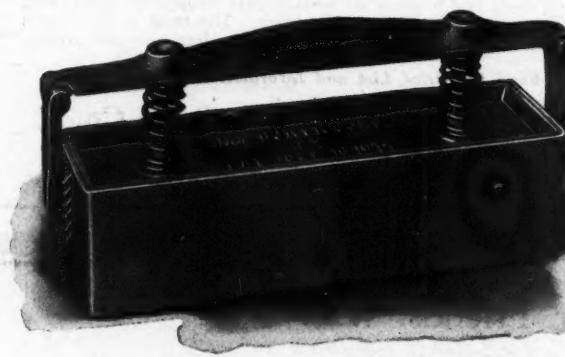


O-2 "S"—Capacity 10 lbs. (12 $\frac{1}{2}$ x 4 $\frac{1}{2}$ x 4 $\frac{1}{2}$)

For Sandwich Trade

A Ham Boiler designed especially for
those catering to sandwich trade.

Product is sliceable from first cut to
last, each slice being just the desired
size for the popular sandwich loaf.



D-1—Capacity 6 lbs. (14 $\frac{3}{4}$ x 3 $\frac{3}{4}$ x 3 $\frac{3}{4}$)

For Fine Butchery

With the increasing favor accorded the
products of fine butchery, many pack-
ers are finding this department to be
most profitable.

A nutritious meat or tongue loaf pro-
duced in our D-1 container will find
ready sale among restaurants, lunch
counters, delicatessens and local butch-
ers. It has a square cut to fit sandwich
bread.

Samples for Trial on Request

HAM BOILER CORPORATION

1762 Westchester Avenue

New York City

Factory PORT CHESTER, N. Y.

Uncle Jake says—

The true value in any commodity is that priceless ingredient which cannot be bought and sold.

The honor and integrity of the manufacturer is wrapped up in every case of

K.V.P. GENUINE VEGETABLE PARCHMENT

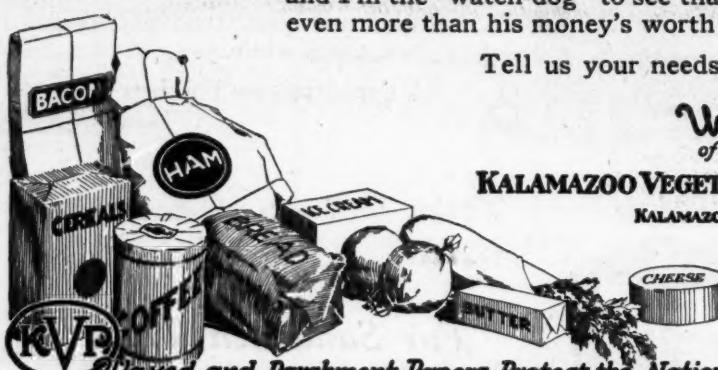
and I'm the "watch-dog" to see that every user gets even more than his money's worth every time.

Tell us your needs.

Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.

KALAMAZOO, MICHIGAN



Waxed and Parchment Papers Protect the Nations Food.

THE SHEAR KUT ANGLE HOLE — PLATES —

are the only plates that have holes on an angle that can be used on both sides. Give service—are durable—have quality—perfectly constructed.

These plates are not made just to allow the meat to pass through the holes; they are made to KUT the meat the same as the knife. The meat is KUT with one-third less power, and comes through with a cool clean cut—not stringy or heated.

Send for Price List and Information

The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office, 2021 Grace St., CHICAGO



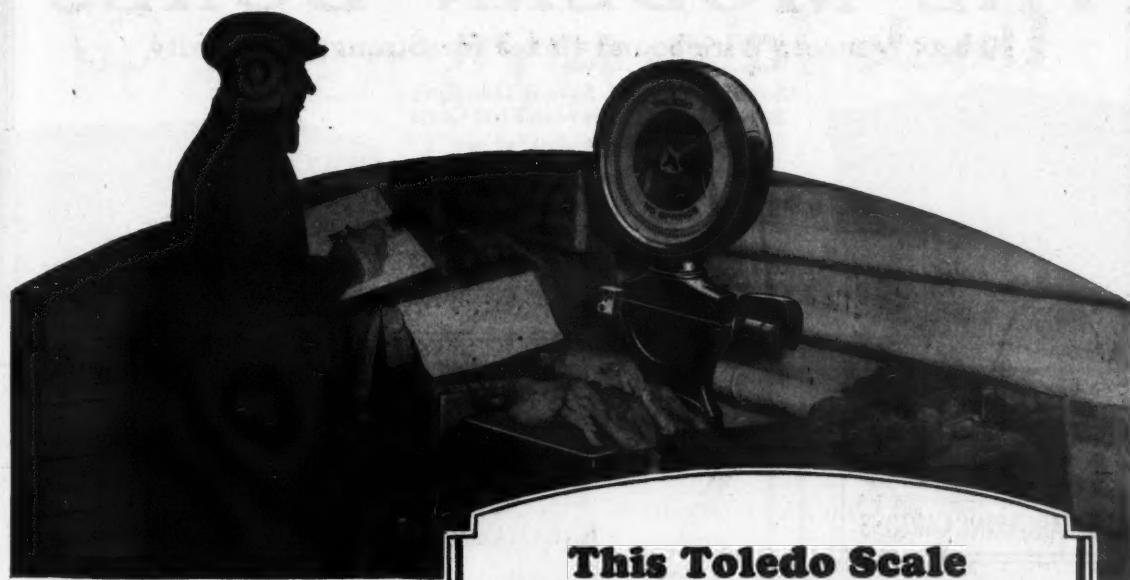
To All of Our Friends We
Wish a Very Merry Christmas

H. J. MAYER & SONS CO.

Makers of the Genuine H. J. MAYER Sausage Seasonings and Special
NEVERFAIL Curing Compound

6821-23 S. Ashland Ave.

Chicago, Ill.



**Dial Scales
For The
Packing Industry**

The picture above shows a Toledo bench scale for general purpose weighing in a packing house. There are other models for floor or bench use, or with platform raised to carrying level.

There are portable, dormant, hanging, overhead track, tank, suspended platform or auto-truck Toledo models, ranging in capacity up to thirty tons.

Toledos are built to withstand severe, packing-house usage.

Toledo service is available on call or for periodical inspection.

**This Toledo Scale
Eliminates 5 Operations**

AS FAST as poultry or meats can be placed on its platform, the Toledo scale shows the exact weight. This Toledo eliminates five manual and mental operations, as follows:

- 1—Putting on and taking off loose counter-balance weights.
- 2—Moving a poise back and forth on a beam.
- 3—Judging when the beam is in balance.
- 4—Reading the weight in small figures and markings on a 12- to 24-inch beam.
- 5—Adding to the weight indicated on the beam the values of the loose weights.

Toledo scales, of various models, automatically counterbalance the load and show the weight in plain figures on a dial from 44 inches to 7 feet in circumference. They save time, avoid mistakes, stop losses, and keep pace with production operations in the modern plant.

A STUDY by a Toledo man will show whether time is lost or mistakes made in the weighing operations in your plant. This study will cost you nothing. It may save you much. Write us. Kindly address Industrial Sales Department, Section S.

**Toledo Scale Company, Toledo, Ohio
Canadian Toledo Scale Co., Limited, Windsor, Ont.**

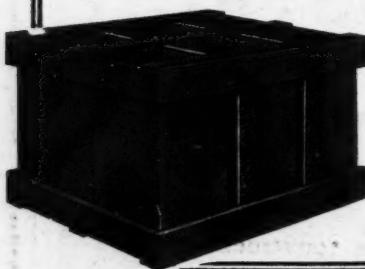
*Manufacturers of Automatic Scales for Every Purpose
Offices and Service Stations in 106 Cities in the United States and Canada*

TOLEDO SCALES
NO SPRINGS HONEST WEIGHT



THE MODERN BOXES

Nabco, Veneer, Wire-bound Boxes for Strength—Security



Save in Freight Save in Handling
Save in Nails Save in First Costs

Send us your specifications now and
we will prove to you how to save
from 25 to 40% in traffic charges.

NATIONAL BOX CO.

General Offices
1101 W. 38th St., Chicago, Ill.

Eastern Offices:
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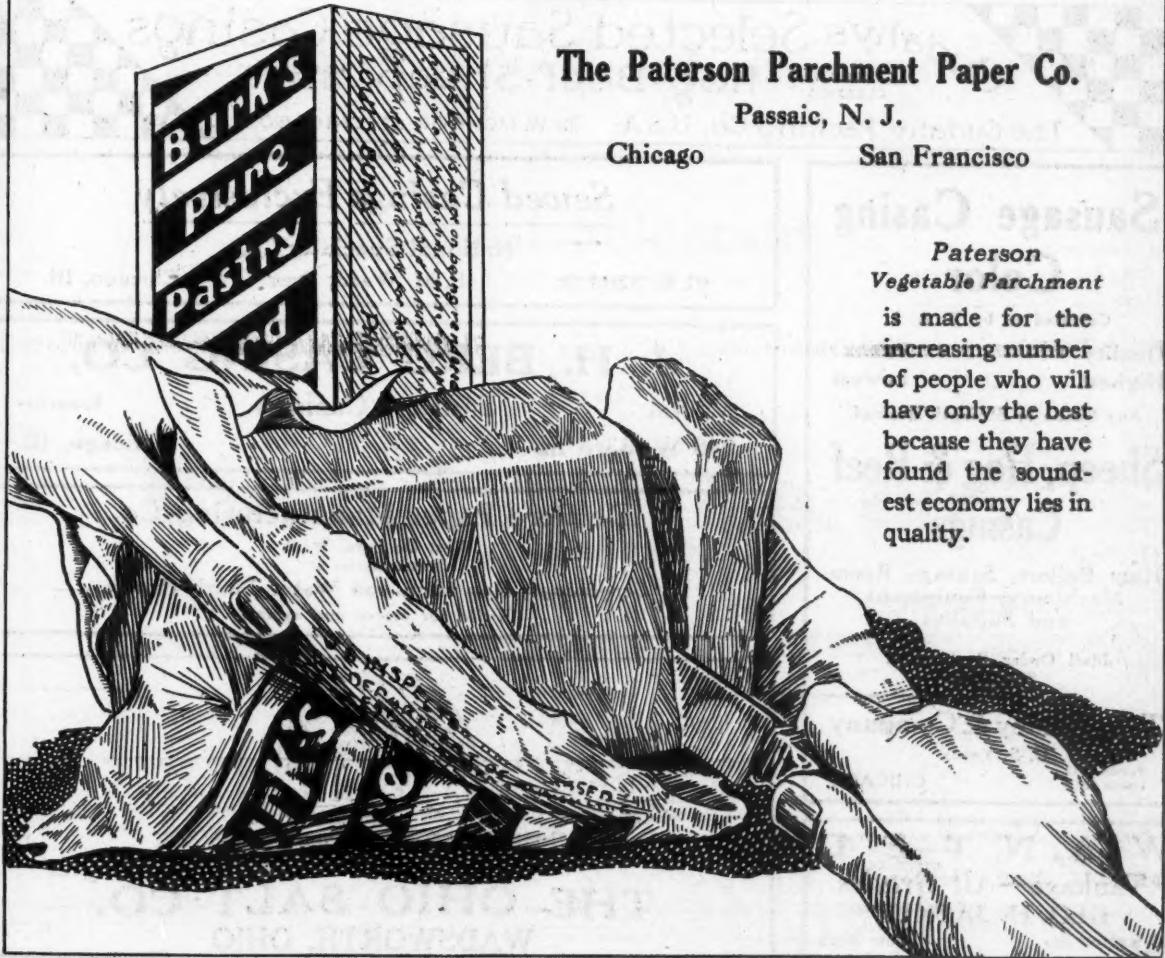
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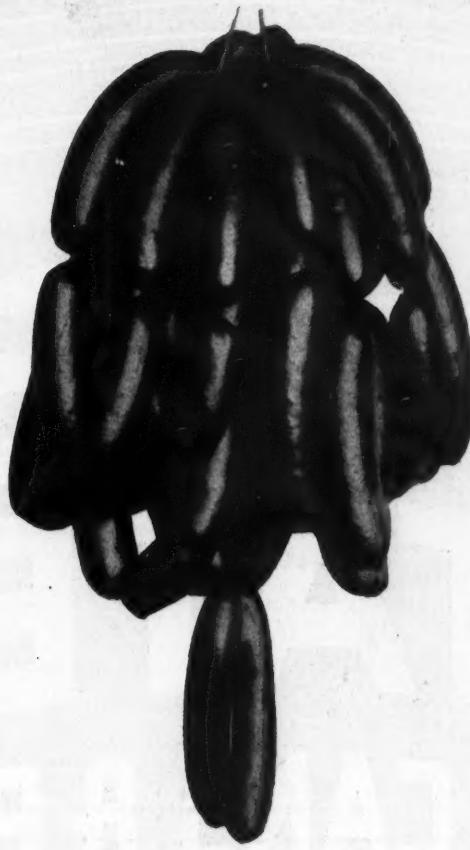
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Oh How They Fooled 'em!

Did it with Electrical Propaganda and "Figgers."

And Many Has Been the Fellow Who Fell for It!

And great was the "Fall" thereof when the Home owned Steam Plant was scrapped or abandoned.

Plants are now busy putting back their Steam Plants.

The Skinner Engine Co. of Erie, Pa., in its full page ad in "Power" says: "35 per cent of all engines sold this year replaced central station current."

"Do It Electrically" Yells the Society for Electrical Propaganda.

And Many is the Man Who Has Been Propagandered out of Ridgway Elevators.

And is Now Kicking Himself

Here for example is what the President of the Biggest and Finest Paper Mill in the World says. His engineers put electric elevators in his fine new mill.

"The only thing that makes me sad is that our mill is not equipped with your elevators. The next time we build a mill we shall know better."

You ought to hear this man's opinion of his "Engineer!"

For the man who has steam (or air) available the Ridgway Elevator is so far superior to anything ever produced in an elevator there is no comparison.

The companies who have electricity to sell and equipment to get to market have an organization for propaganda. Down in Florida folks were sold lots by the great ballyhoo—and today are sadder and wiser.

Many plant owners ditto.

But the Level Headed Smart Ones Laugh and

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Over 3,000 in daily use

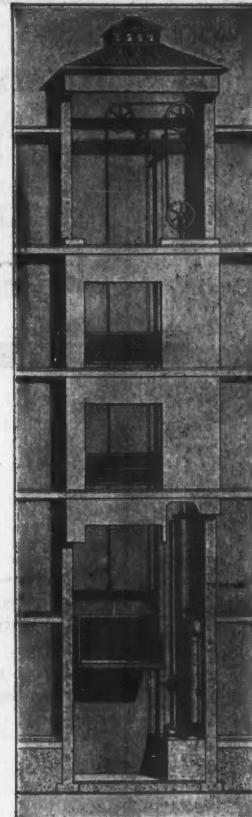
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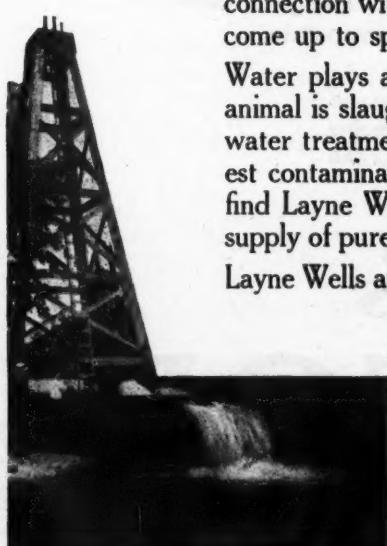
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Let us send you a folder and details regarding price and use. Write the Glycerine Department, Armour Soap Works, 1355 W. 31st Street, Chicago.

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THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

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Vol. 75

Chicago and New York, December 18, 1926

No. 25

Losses on Livestock While in Transit

Packer Entitled to Damage in Full for Hurt or Lost Animals; Burden of Proof is on Carriers

When you find one or more animals dead in a shipment of livestock, what do you do about it, Mr. Packer?

Do you simply send them to the tank and think the amount involved is too small to bother about?

If so, don't you realize that the loss of even a single hog increases the live cost of your animals materially?

Who Is Responsible?

An increasing percentage of live animals is bought on the large central markets and shipped to other points for slaughter. If a car is started with all livestock in good condition and is delivered to the packer with one or more animals lost, dead or crippled, in all probability the responsibility lies with the carrier.

The railroad receives this consignment in good condition, and it is the railroad's job to deliver it to the packer in the same condition. Failure to do this involves an expense that should not be borne by the packer. His loss is sufficient in the shrink the animals suffer, without adding the costs involved in missing, dead or crippled animals in the shipment.

Some carriers recognize their responsibility, while others avoid it where possible. Packers "have" sometimes found so much difficulty in settling claims on only one or more animals, that they pocket their losses and say nothing about them.

Stock Should Reach Packer O. K.

This is not fair to the packer himself and it does nothing toward making for more efficient service in the future. No packer wants to accept as inevitable the fact that he will find dead or crippled animals in every car shipped to him. *He has a right to expect that the animals will reach him in the same good condition they were when started.*

Recently an Eastern packer raised the question of claims for dead and crippled animals. Instructions were given to him

that should be of interest and assistance to every packer buying his livestock at a distance and shipping it to his plant for slaughter.

Injury or Loss to Livestock In Transit

The increasing disposition of some railroad agents to apparently "play one packer against another" in beating down claims for damages to livestock in transit has become evident to a number of packers.

Commenting on this, an Eastern packer pointed out that "on shipments of livestock from Western markets we experience much difficulty in getting our claims for dead or injured stock adjusted promptly or in full.

"Some railroad claim agents tell us about other packers who accept reduced settlement, and still others who file no claims at all. We are wondering what our rights are and just what packers can do under these circumstances."

Fortunately all railroads do not follow such tactics, so that many packers may, by the process of elimination, hold their shipments to routes where the shipper's rights are not entirely lost sight of.

What the Law Says About It.

There appears to be no uniform principle of law applying in all territories, but the following may be said to be the generally accepted rule of law governing:

A carrier accepting a car of live stock in good order and condition contracts to carry it to destination and there deliver it to the consignee in like good order and condition.

Its failure to so deliver within a reasonable time constitutes a breach of contract. As is the custom, it must respond for damages resulting from its breach, unless it can show that its failure was due to causes beyond its control. Such exempting causes would include such things as an act of God, death from disease, injury from habits of the animals, etc.

Burden of Proof on Carrier.

The claimant need only allege the breach of contract, and the burden of proving exemption thereupon rests upon the carrier. *This is important.*

It is not for the claimant to *prove* that his animal was knocked down and injured between the stations of Podunk and Podee, for the burden of proof rests in this case on the carrier. The packer need show only that the animals were received for as in good order and condition—the shipping contract proves this—and that one or more was short, dead, or injured at destination when tendered to him.

Then let him await such proof as the carriers offer as to the cause of this. *Stand firm on this and do not recede from this position.*

May Make Post-Mortem Examinations.

Where animals die or are killed en route, the carriers frequently hold a post-mortem examination in an effort to determine the cause of death. Such examinations are seldom complete, as the veterinary

Whose Responsibility?

Railroads have just as much responsibility for safe delivery of live animals entrusted to them for transit as they have in delivering human passengers safely to their destination.

When the railroads fail to live up to this responsibility they can expect claims to be made against them.

Lost, stolen, crippled or dead animals are a liability to the packer. He has a right to reimbursement and should see that he gets it.

Read the advice given a shipper packer who was having claim agents try to "bluff" him into accepting low returns for livestock losses in transit.

surgeons rarely lay the viscera open so as to examine it fully.

Many of them seem prone to examine only until they find tubercular lesions, hog cholera symptoms, or some congestion of the lungs. They then pronounce the death as probably due to some such cause. Probably the most frequently assigned cause is "congestion of the lungs," although it would be difficult to understand how any unblended animal could help but show such congestion.

Many packers refuse to give consideration to post-mortems, and some refuse to permit inspectors access to the dead animals. No decisions have been found bearing upon the propriety or impropriety of this practice. In some cases the courts have barred the post-mortem reports as worthless, "unless accompanied by a complete pathological history of the dead animal."

Mere Finding of Germs Worthless.

This much is known: Animals, like men, encounter disease germs in every form. The mere finding of germs or bacteria proves nothing. The finding of lesions will no more excuse the carrier for killing an animal by violence than would proof that a passenger killed in a wreck was in the final stage of tuberculosis.

It may be said that if carrier liability exists, the measure of damage to which the owner is entitled is the difference between the destination value of the animal had it been delivered alive and in good condition and its value if and when delivered. *Study that carefully!*

You need not concede to the carrier one cent of the profit you should have realized had delivery been made to you as per your contract of shipment. Where the animals are short, ask payment in full. Where dead, and carcass is tanked, make due allowance for tankage value.

Owners may have the selection of alternative bases on injured stock. They are entitled to claim for the difference between the value of the animal alive and sound and its value as a cripple. Cripples usually sell for from two to three cents per pound less than the same grade when sound.

In case where the animal is badly injured, the owner may kill it and work up the carcass, making due allowance for its salvage value. He may use whichever basis is found necessary to reimburse him fully.

Accepting Compromise Adjustments.

No hard and fast rule of settlement may be laid down. The rights of the owner to compensation for breach of contract have been stated, and it may be assumed that he could recover in court in case suit is necessary. It is certain that millions of dollars have been collected on live stock claims put in suit.

In case of single animals dying, the amount involved frequently would not justify suing. The exception to this is where the packer has his own legal department available for handling. In such cases the carrier would probably be disposed to settle in full.

In cases where animals are injured, there is no reason whatever to justify

settling such claims for less than the full amount. Injured animals constitute a *prima facie* case against the carrier that is almost impossible for them to escape. Packers are justified in demanding payment in full for every case of this kind.

Not every packer understands what is generally accepted as delivery to the carrier. There are many cases where claims for straight shortages have been declined on the grounds that the animals were lost by a stock yard company.

Yards Act as Carrier's Agents.

Since March, 1920, every public stock yards has been designated as the lawful agent of the carrier to load and unload stock. After your buyer turns your stock over to the stock yard company to load, the stock is in the legal possession of the carriers. It is his agent who is to load it, and if he mixes the load or loses one or more animals your claim is against the carrier. Moreover, every court of record accepts the count of a public stock yard as official.

There is no general basis of settlement acceptable to all. Some packers do not file claim for a single dead animal; others file on every dead animal. Some are content with "50-50" settlements; others accept lump settlements; still others aggressively prosecute every claim and collect almost every one in full.

Every packer owes it to his stockholders to insist upon fair treatment. The majority of the carriers will give fair treatment. When the other kind is encountered—

and they do exist—the obvious remedy is to go elsewhere.

It should be borne in mind that claims are frequently declined on the grounds that the death represents "normal mortality" for which a carrier is not liable. Such a thing as "normal mortality" exists only in the minds of claim agents. There is no recognized state of this kind.

Immaterial Where Animal is Killed.

Some carriers want to pay on one basis where a hog is found dead in the car on arrival at destination, and on a wholly different basis if removed dead at a feeding station. The law makes no such distinction in the carrier's liability. If the animal is killed one minute after it is delivered to them or one minute before they deliver it to the consignee, their legal liability is the same in each case.

In some cases carriers remove crippled animals at feeding stations and sell them to local buyers. They frequently tender the small amount realized in full settlement of owner's claims. In other cases, they offer only one-half the value of the animal, this including the salvage realized. Claims of this kind should be collected in full.

PLAN MEAT CONTROL BOARD.

Central control of the meat industry in Australia is proposed in a recent conference held in Melbourne. A committee named to draw up plans suggested a general control board to coordinate the relations of the State boards representing the industry directly.

This situation is described in an announcement by the U. S. Department of Commerce, as follows:

A conference to discuss the formation of a central organization to control the Australian meat industry was held in Melbourne recently at which a subcommittee was appointed to prepare plans and submit recommendations to the conference, according to advices from Trade Commissioner J. B. Foster, Melbourne, Australia.

These were submitted to members of the conference, and provided for the establishment of an Australian meat board and a meat board in each State and the northern territory.

The Australian Board, according to the plans, will consist of one representative from each State and one representative from the northern territory elected by the State boards. The State boards and the northern territory board will consist of a number of members who will be elected by the individual meat producers' organizations in each State.

The functions of the Australian Board will be:

(a) To promote the interests of meat producers in the production, sale and marketing of their products.

(b) To confer with exporters on matters relating to the industry.

(c) To confer with the Commonwealth and State Ministries and with public bodies in respect of matters concerning the Australian meat industry.

The functions to be exercised by the State Boards are:

(a) The consideration of all matters relating to the meat industry in so far as such matters relate to the State.

(b) To confer with each State's Ministry on matters affecting the meat industry.

(c) To deal with all matters referred to the Board by the Australian Meat Board.

The recommendations also provide that the administrative work of the Australian Meat Board, until otherwise arranged, will be performed by an officer of the Markets and Migration Department. The cost of administration will be defrayed by Australian meat organizations.

Boosting Quality

Meats

The consumer wants smaller cuts of meat!

Whether or not the housewife is a judge of quality in meat, she is a judge of the size of her roast or steak or chop.

This trend in consumer demand exerted a strong influence at the recent International Livestock Exposition. It was not only evident in the type of animals chosen as prize winners but in the exhibit of carcass meats as well.

A full description of this meat exhibit and what it meant to packer and retailer appeared in The National Provisioner of December 4, 1926.

Packers are using this story to educate their retailers.

Retailers are using the story to educate their customers.

The description of this meat show has been made up into an attractively illustrated 4-page reprint. Subscribers can get copies at cost.

Use the coupon below for your order.

THE NATIONAL PROVISIONER
Old Colony Bldg.,
Chicago, Ill.

Please send me reprints of your article on "Consumers Want Smaller Meat Cuts", these to be billed to me at cost.

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New Plan to Bring Institute to Its Members

A new method of bringing the Institute of American Meat Packers, its work and its services to its membership was announced this week by President Oscar G. Mayer.

Instead of holding a number of regional meetings in many parts of the country, as was done last year, the new plan calls for the dividing of the membership into eight large geographical divisions. In five of these divisions, two meetings apiece will be held. In each of the other three divisions one meeting will be held.

Will Replace June Meeting.

Each set of meetings will have a general subject, such as "Operations," etc., and will take the place of the mid-year sectional meetings formerly held in June in Chicago. It is felt that this new plan will enable members to participate to a greater degree in the programs, and will accomplish better results all around.

The new plan is outlined in a bulletin sent to members this week, together with the list of regional chairmen and dates and places of the meetings, as follows:

To the Members:

Meetings of packers will be held in five sections of the United States in February and in eight sections in June. The accompanying outline, which was submitted in advance to the Regional Chairmen named in it, indicates the general plan.

Under this plan, only 13 meetings will be held this year as compared with 64 last year. But each meeting will cover a larger area and will be different in character from those held last year. The reasons for these changes are stated hereinafter.

The plan provides for grouping the membership into eight large geographical divisions. In each of five of these divisions

two meetings—one in February and one in June—will be held. In each of the other three divisions, one meeting will be held in June.

Take Up Packinghouse Operations.

The subject of the five February meetings will be Packinghouse Operations. There will be a morning, an afternoon and an evening session. Packers, operating executives and experts from outside of the industry will participate. The following gives the schedule of the February meetings. The Institute staff is working on proposed similar programs. As soon as each program has been approved by the Divisional Chairman concerned it will be announced.

In reference to the reduced number of meetings and the change in the character of meetings, the following statement should be made:

The numerous meetings held last year made possible close, continuous contact between the Institute and its members. It also increased the service of the Institute to its members. The results, as measured at our recent Convention, were highly gratifying.

At each meeting last year, two or more Departmental Directors of the Institute explained in detail the activities of their departments and the services available from them.

Changes in Plan Announced.

It is not necessary to repeat these explanations this year. Accordingly, the following changes in plan have been made:

1. The number of meetings will be reduced, as stated above, from 64 to 13.
2. Each meeting will cover a "Division," which will consist of several regions.
3. Members will participate to a greater degree in the oral programs.
4. Each set of meetings—that is the February meetings and the June meetings—will have a general subject (for example,

"Operations") so that a meeting will be similar to the Midyear sectional (departmental) meetings previously held in Chicago, such as the Engineering and Construction Section, the Sales and Advertising Section, et cetera. In fact the Divisional meetings take the place of those just mentioned.

5. The Regional Committee—made up, as heretofore, of all Regional Chairmen and members of the Executive Committee ex officio—will meet on call at the Institute offices.

Through this plan we expect to maintain the close fellowship among members, and the close contact between the Institute as an organization and its members as individual packers, which has been established.

General Regional Committee.

Chairman ex officio: The President of the Institute.

Members ex officio: Members of the Executive Committee.

Members by appointment: The chairmen of each Region listed below.

DIVISION I.

February meeting of Division I: At New York, Thursday, Feb. 17, 1927.

June meeting of Division I: At Baltimore.

Divisional Committee: John J. Felin, Chairman; F. S. Snyder, A. T. Rohe, Howard R. Smith.

Constituent Regions	Territory	Regional Chairman
Boston	New England	F. S. Snyder
New York City	New York South of Kingston and New Jersey North of Trenton	A. T. Rohe
Philadelphia	Pennsylvania east of and including Harrisburg and Wilkes-Barre; New Jersey south of and including Trenton, and all of Delaware.	J. J. Felin
Baltimore-Washington	Maryland, District of Columbia and Virginia	Howard R. Smith

DIVISION II.

February meeting of Division II: At Pittsburgh, Tuesday, Feb. 15, 1927.

June meeting of Division II: At Cleveland.

Divisional Committee: George L. (Continued on page 49.)



STUDENTS IN MEAT PACKING CLASSES GET PRACTICAL SHEEP DEMONSTRATION AT OMAHA.

One reason why the Operations courses in meat packing have been so successful in Omaha is indicated in the accompanying pictures, which show the Operations class there observing a demonstration. C. A. Cushman, general manager for Swift & Company at Omaha, is the instructor in this course, which is made possible by the co-operation of the University of Nebraska and the Institute of American Meat Packers. Mr. Cushman is the fourth figure from the left in the left-hand picture.

The pictures were taken in the Swift plant at Omaha. Special demonstrations of many of the processes have been given in the evening for the benefit of these students. The students represent Armour, Cudahy, Dold and others as well as Swift & Company. Last year E. S. Waterbury, general manager for Armour and Company at Omaha, gave the course in Pork Operations.

Professor H. J. Gramlich and Professor William J. Loeffel, of the Department of Animal Husbandry, University of Nebraska, have co-operated in the giving of these courses, dealing particularly with livestock production phases of the subject.

A glance at the pictures is enough to show that those in charge have been careful in Omaha to select a capable group of students. These men are recommended for the course by their respective companies before they are registered. A course in Economics of the Packing Industry is to be given at Omaha during the second semester this year.

Dean LeRossignol, of the College of Business Administration, and Professor A. A. Reed, Director of the Extension Division of the University of Nebraska, have represented the university administration in planning the Omaha courses.



December 18, 1926.

Pork Production in the World War

Part Played by American Packer and Producer in Feeding World Both During War and Afterward

XV—Cause of Crisis in American Pork Market

Food Administration plans for Opening Enemy and Neutral Markets Frustrated—Allies Cancel January Pork Orders totalling 360,000,000 lbs.—Hoover's Efforts Dispose of 270,000,000 lbs.—His Appeal to Allies and to President Wilson.

This is the fifteenth in a series of reviews of the book on "American Pork Production in the World War," by Dr. Frank M. Surface, who was economic adviser to the Federal Food Administration. (A. W. Shaw Co., Chicago & New York.)

For the first time the inside history is told of the part played by the meat packer and the meat producer in the world war and the times that followed it.

Documents and correspondence never before made public are taken up in this story, and some interesting incidents and comments made known.

THE NATIONAL PROVISIONER has the serial rights to the republications of this book, and these reviews will appear from week to week until the entire story has been told.

The frustration of his plans for opening the enemy and neutral markets was by no means the only difficulty experienced by the Food Administrator in January, 1919. This month, I venture, is one that Mr. Hoover will long remember, and probably as a nightmare. I have no doubt but that many of such gray hairs as he now possesses came during those harassing days.

Cancellation of Allied January Programs.

As stated in an earlier chapter, the Allies had cabled as late as December 15, 1918, tentatively confirming their pork orders for January and February. The packers were already engaged in preparing these products, many of which, especially for the British market, required special cuts and special cures not readily salable elsewhere.

The British original order for January shipment had been for 160,000,000 pounds of pork and lard. On December 20, the British Ministry of Food cabled asking to have this order modified and reduced to 40,000,000 pounds for January and the same amount for February.

This was a severe blow to the Food Administration's plans, but it was hoped that reinstatement could be secured. Even as late as December 29, 1918, Mr. Hoover cabled to the Food Administration at Washington as follows:

"If tonnage can be arranged on Allied side, France is inclined to take 20,000 tons (40,000,000 pounds) more pork. British

order will most probably be increased by 16,000 tons (32,000,000 pounds)."

This shows clearly that even near the end of December the Allies were considering increasing their orders for pork. Then suddenly, out of a clear sky, after a meeting of the Allied Meats and Fats Executive in London on December 31, 1918, it was announced that it was inexpedient to place further orders for pork at that time, and each of the three Allies simultaneously announced the cancellation of their entire January orders, amounting in all to 360,000,000 pounds. The Meats and Fats Executive cabled instructions to APEC in New York to cancel all orders for January, pending further notice.

Crisis in American Hog Market.

This, coming on top of the other events, seemed, indeed, the eclipse of the last hope of maintaining the price of hogs in the United States.

Steps in the Story

Action taken to increase hog production in the early years of the War.

Voluntary agreements between packers, Food Administration and buyers of pork products.

Packers' margins controlled, license regulations, and methods of limiting packers' profits.

Efforts made to secure an adequate supply of hogs at the lowest feasible price.

Control of buying guaranteed an outlet to packer and a profit for the producer.

Cost of producing hogs determined.

Production increased and hog prices maintained.

Difficulties encountered in price control.

The Armistice and the plan to open world markets to pork products.

Crisis in the American pork market.

Attempts to dispose of surplus pork.

Opposition by French to opening of blockade so that pork products enter enemy and neutral countries.

How the German market was finally opened for American pork.

World-wide speculation, due in part to long-continued blockade of Europe.

Pork for the liberated countries.

Demand for removal of government control of the meat industry made by trade bodies.

Price stabilization and its advantage to hog producers.

What American food meant to Europe in 1919.

But Mr. Hoover realized the tremendous stakes involved in the collapse of the pork market, not only to hog producers, but to the 50 packing firms and to all of the thousands of country banks who had purchased packers' obligations based upon the enormous stocks they had on hand. Consequently, he redoubled his efforts to mend the situation.

He cabled to the Grain Corporation to purchase up to 50,000,000 pounds of pork and lard for subsequent relief of the liberated nations, in addition to previous orders. He also placed increased orders for pork through the Belgian Relief Commission to the extent of 20,000,000 pounds. Although the programs for relief to the newly liberated states were not yet established, Mr. Hoover knew that Europe would need this pork before the next harvest, and he trusted to the future to find ways and means of disposing of it.

He also held immediate conferences with the Allied officials and, after presenting our situation, he secured the reinstatement of the French and Italian programs amounting to 200,000,000 pounds. Further, he suggested to the Swiss and Swedish Governments that the supplies which had been withheld from them could now be furnished.

Appeal to Allied Buyers.

He also immediately dispatched the following message to the Allied Committee of Permanent Representatives in London:

"I am advised this morning from Washington that they have been notified by APEC that APEC have been instructed by cable to cancel entire pork program for January, February, and March on behalf of Allied Governments. I am informed by the French and Italian Governments that this is not the case, and that their orders are for 80,000 and 20,000 tons (160,000,000 and 40,000,000 pounds) respectively for January delivery.

"I would also be glad to know if an order is being given by the British Government for 12,000 tons (24,000,000 pounds) in replacement of resales to Holland.

"I desire again to call attention to the fact that the refusal of the British authorities to accept the Wiltshire and Cumberland cuts prepared in accordance with their previous declared program for January, February delivery cannot but precipitate a situation which will do the most infinite damage."

Letter to President Wilson.

On January 8, 1919, Mr. Hoover wrote President Wilson, who was then in Paris

(Continued on page 50.)

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December 18, 1926.

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THE NATIONAL PROVISIONER

Outlook for Pork and Hogs

There have been a lot of hogs on the
principal markets since the first of Decem-
ber, in the light of the smaller receipts
the trade has been accustomed to.

These have appeared at irregular intervals,
due in part to weather conditions.
The opinion is not infrequently expressed
that the bulk of the hogs have been held
for marketing after the first of the year.
This idea is based on the belief that these
hogs are held to clean up the old corn
and to harvest much of the corn in the
fields. It is assumed that the farmer is
willing to take the chance of marketing
his hogs at a lower price, but heavier.

Some have gone so far as to declare
that there is nothing in sight to indicate
that hogs will be any cheaper in the next
12 to 14 months. On the other hand, a
Corn Belt weekly is calling attention to
the fact that too many farmers have bred
sows for spring farrow. This weekly be-
lieves that much lower hog prices and
higher corn prices can be expected a year
from now than are existing today.

The low hog prices predicted are bound
to come if the market is deluged with
hogs. The situation with pork products
and lard appears to be rapidly becoming
like that of beef. The product must be
consumed at home.

If hog prices reach levels which will
permit of the sale of cuts at prices suffi-
ciently attractive to encourage increased
consumption, then demand both at home
and abroad will doubtless be sufficient to
absorb even a bumper crop of hogs. The
American public likes pork, but it wants to
buy it at a reasonable price.

Progress Toward an Ideal?

A record of which American industry
may well be proud is pointed to by the
Secretary of Commerce in his annual re-
port for the fiscal year 1925-26. "It was a
year never surpassed in the history of the
country in production and consumption, in
the physical quantity of exports and im-
ports, and in the rate of wages," said Mr.
Hoover.

Improvement was general in almost
every branch of industry. Commodity
prices generally were no higher, but the
total value of sales showed a considerable
increase. Consumption has been on a high
plane in recent years, but an advance in
this already high volume was recorded in
the year just passed.

The Secretary pointed to the weak spots
still evident in agriculture, in spite of the
restoration that has taken place in that
industry in the past three or four years.
The year witnessed little improvement
over the previous year. Prices of many

farm products were the same and in the
case of cotton lower, but livestock prices
were higher.

Attention was called to the fact that in
all agricultural export commodities we
must reckon with the steady recovery of
European agriculture and the increased
competition of Canada, Argentina and
other countries, where production, as in
the United States, was stimulated by war
conditions. Our steadily growing popula-
tion each year absorbs more, but obviously
so far the increased domestic demand of
this country has not overtaken the in-
crease in production in our own and other
countries, which have served to keep ex-
port agriculture out of balance.

The volume of building construction
during the year exceeded the record made
during the preceding 12 months. Perhaps
the most significant fact in connection with
the continuing high construction program
is that "we are not only keeping pace with
the needs of expanding population, but
meeting the demand for better housing
which comes with the general advance in
living standards."

Transportation by rail and motor showed
a marked increase during the year. Ocean
transportation has been unsatisfactory,
because the balance between ship capacity
and available cargoes is still upset.

In the field of banking and finance
"many new high records in American
financial activities," particularly during the
calendar year 1925, were made. The year
also witnessed almost general financial im-
provements abroad.

It is an inspiring picture of the progress
of a nation that Mr. Hoover has sketched.
It is a picture that can be painted in vivid
colors, if the ideal of the Department of
Commerce can be closely approached.
That ideal contemplates the elimination of
waste in every channel of industry through
standardization or simplification, and the
utilization of the savings thus made in
greater returns to employer and employee.

Such a situation is bound to result in a
higher standard of living, and in a greater
demand not only for necessities but for
luxuries. The closer the nation approaches
this ideal, the less will it have to rely on
the other nations of the globe to absorb
its surpluses, and the more self-sustaining
it will become.

Meat packing is one of the major indus-
tries of this country. It is closely allied
with both agriculture and commerce. It is
vitally interested in everything that has to
do with better industrial conditions and a
better outlet for its products. The report
of the Secretary of Commerce just issued
will afford inspirational reading along
these lines for everyone in the meat
industry.

PRACTICAL POINTS FOR THE TRADE

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Poor Cooler Circulation

An Eastern provision dealer is not getting satisfactory results in his cooler, and writes as follows regarding his cooler conditions:

Editor The National Provisioner:

I have a cooler 16 feet high, 12 feet long, 13 feet wide, with center cold air duct. My temperature in the room below and in the bunker at the top seems to almost stay equal, about 32 to 34 degs.; but do not have good circulation.

Do you think the bunker all in one and cold air duct at one end and warm air duct at the other would help? I think if I could get a lower temperature in the bunker it would increase the circulation till it would equalize.

At present I have all direct expansion coils. Do you think congealing tank would help? After I shut my machine off over night the coils still have all the frost on in the morning. In the bunker the temperature does not vary more than one or two degrees overnight.

Any advice you can give me will be greatly appreciated.

The facts given by this inquirer have been analyzed, as well as his statement that he does not have a sufficiently good air circulation.

However, he does not give a good reason why there is poor circulation. The dimensions of the cooler and the temperature maintained are ideal. His is an exceptionally high cooler, and the air duct should be in the center. The temperature in the bunkers should always be slightly lower than that on the bottom of the cooler.

The rise of one or two degrees temperature overnight is good, and could hardly be bettered by the installation of a congealing tank.

If the inquirer has poor circulation, the cause can usually be found to be due to the following:

Causes and Remedies.

1. That the coils are too much frosted over. If they are frosted to such an extent that the ice or frost is formed solid between the coils, it will naturally block circulation, and the remedy would be defrosting the coils. This can be accomplished by emptying the refrigerator and letting warm air enter, or by reversing the operation of the machine and using the coils temporarily as a condenser, which will defrost them quickly.

The last process requires a thorough knowledge of the operation of the machine, and if the inquirer is not familiar with it, he should have a competent operating engineer reverse the machine for him.

(EDITOR'S NOTE.—A small simple machine for defrosting coils has recently been patented by a refrigeration engineer of long experience. It is claimed to defrost pipes easily and quickly, and without loss of use of refrigerator or lowering the temperature by stopping the machine.)

2. That the space between the coil and the bunker is not sufficient for air to circulate freely. If space permits, the coils should be at least 6 inches above the bunkers, and if they can be put a little higher it will still be better.

3. In the construction of the coil loft, or bunker, and by the absence of baffle boards. In other words, on both sides of the refrigerator where the hot air travels there should be insulated baffle boards ex-

tending up to within 15 or 18 inches on the top of the refrigerator.

It would be interesting to know why the inquirer thinks he does not have good air circulation in his cooler. Do the products get slimy on the bottom, especially if they hang on the lower sides of the cooler?

If the inquirer will give this information every effort will be made to help him overcome his difficulty.—EDITOR.

An Income Tax Point

A Western packer who operates a retail meat market is keeping posted on income tax requirements, and writes as follows regarding an entry on his books about which he is not certain. He says:

Editor The National Provisioner:

From time to time we have read your articles with regard to income tax returns, and we would like to have your advice on a question that has come up in our business.

We own a meat market, which has a delivery wagon. For the last five years we have been depreciating this truck at the rate of 10 per cent. Recently we had it overhauled and repainted.

Should this charge for overhauling and repainting be made to depreciation, reserve or to repairs?

This inquirer is wise to clear this matter up at once, and not wait until he is ready to make up his income tax schedule.

The cost of overhauling and repainting the truck in question should be charged off as expense. In other words, the income tax expert says, "the packer may charge this amount to his repairs account."

EDITOR'S NOTE.—The time for filing income tax schedules is only three months distant. Subscribers to THE NATIONAL PROVISIONER can have their questions cleared up free of charge, if they will submit them to us in time to have a busy income tax expert pass on them. Address these questions to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Do you use this page to get your questions answered?

Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S revised Sausage Test Card will help you in your figuring. Fill out the coupon below and send it in for a supply of these forms.

The National Provisioner,
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Please send me..... Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name

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Single copies, 2c; 25 or more, 1c each;
quantities at cost.

Wrinkles in Frankfurts

Here is another sausage maker having trouble with his sausage. It comes out wrinkled. He says:

Editor The National Provisioner:

I am having trouble with my sausage coming out wrinkled, especially frankfurts, both in hog and sheep casings.

I make my franks of 100 lbs. cured boneless chuck and 50 lbs. fresh pork trimmings. I chop all the water and ice into the beef and when well chopped add the pork trimmings.

When finely chopped, and the mass has reached a temperature of about 40 degs., I throw it out of chopper, stuff into wide sheep casings and hold in 38 to 40 deg. cooler until next day. I then smoke with gas and sawdust and cook 8 to 10 minutes at 100 degs. F.

Invariably they come out wrinkled. Please inform me if I am handling them correctly. What are the correct smoking temperatures? Am I chopping them right? I get a yield of 110 to 115 on them.

The inquirer is having trouble with sausage becoming wrinkled, especially frankfurts, in both hog and sheep casings. He uses 100 lbs. cured boneless chuck and 50 lbs. fresh pork trimmings.

Are the pork trimmings used reasonably lean? Complaints have been common recently of fresh pork trimmings running as high as 75 to 80 per cent fat. This has been a result of the relatively light hog cutting and a consequent limited production of trimmings, and a natural disposition to mix an unusually large percentage of fat trimmings.

The formula used by this subscriber, 50 lbs. of regular pork trimmings, would contain a large percentage of pork, even if the trimmings were reasonably lean. On the other hand, if the trimmings are extremely fat, this percentage would be entirely too great.

There appears to be no irregularities in this sausage maker's chopping operation, but careful supervision on the sausage stuffing bench is required to see that the casings are stuffed to full capacity.

Holding in the cooler overnight at 38 to 40 degs. is a very good practice.

The cooking time, particularly on the sheep casing product, could be reduced from 8 to 10 minutes to 3 to 5 minutes. The hog casing product should be cooked the length of time mentioned by the inquirer.

Smokehouse temperatures should be carefully watched, gradually raising from 130 to 135 up to 150 to 155 coming out of smokehouse. Be sure there are no delays between the smokehouse and cook house operation. In other words, do not allow the smoked product to hang exposed to draft after coming out of smoke. This will cause product to wrinkle and cooking operation will only remove wrinkles temporarily.

Furthermore, after removing from cook vat be sure and shower the product thoroughly with ice water, and allow the sausages to hang and partially chill where they are not exposed to draft before putting in the storage cooler.

A yield of 110 to 115 per cent substantiates the correspondent's statement of the amount of water used. Final results in this respect are well in line.

To Bleach Green Bones

Nice well-selected white bones bring a better price on the market than do the dark, poorly-selected and poorly-handled bones. A Western renderer asks some information along this line, as well as in the manufacture of bone meal. He says:

Editor The National Provisioner:

Can you give me any information as to how to bleach bones, such as open-kettle rendered? Also junk bones?

We want to manufacture green bone meal and have it nice and white. The center part of the bone is dark.

Your help will be greatly appreciated.

It is assumed that the inquirer does not cook bones for glue stock, but cooks in open kettle for packers' bones and grinds them for chicken feed.

In the case of skull bones, after all meats have been removed, heads split and brains removed, place in cooking vats and cover well with hot water. Temperature of the water should be brought up to about 150 degs. F. and allow the bones to leach for 15 minutes. Then draw off leaching water and run fresh water through bones until it comes out of bottom of tank free from discoloration.

Then fill vat with sufficient water to cover bones and turn steam on bringing the temperature up to 190 to 200 degs. F., and hold at this point from 8½ to 9 hours, when the skull should be cooked sufficiently that all meats and grease will be removed.

Then put through revolving washer in a spray of warm water, to wash off any meat and refuse that may be on the bones.

Jaws are handled in the same manner, but should be cut in two so that the grease from the inside of the jaws will cook out thoroughly.

Rib and cutting bones are not very satisfactory to use with other bones, as the pith inside of the ribs causes a dark appearance on the ground product.

Hoofs and shin bones, if properly handled, are too expensive to be ground for chicken feed.

IRISH BACON CURERS MEET.

A conference of farmers, pig exporters, bacon curers, and members of the Department of Agriculture was recently held in Dublin, Ireland, with a view to remedying the serious shortage of pigs in Ireland, says James Sommerville, Assistant American Trade Commissioner, London, England, in a report to the U. S. Department of Commerce.

The bacon factories, it was stated, are not getting a fraction of the number of pigs necessary for home bacon curing and export to Great Britain. It was stated that the stock of pigs in Ireland was now the lowest since the famine years and that scarcely a bacon factory in Ireland was paying expenses.

The conference expressed concern that the embargo on fresh pork from Holland and Belgium would cause those countries to turn to bacon curing with unfortunate results for the Irish pig breeder and bacon curer.

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

Inside Staff!

What's going on in the plant told by the men themselves

Letters of a Plant Boy to His Pal

VI—Checking Up the Box Makers.

(This is the sixth of a series of letters written by an employee in an up-to-date packing plant to a friend in another city.)

Packingtown, Dec. 15.

Dear Grover:

Your last letter I read over three or four times, and then I showed that part of it about the books to mister Cheatwoode. We had very interesting talk afterwards about what I really need in the way of education to make a success of my new work, and he said I ought to appreciate the good sound advice you have given me. And I certainly do.

I have been making a check for about a week in the export box department—you know, kind of a test to show what the cost per box is. Then mister Cheatwoode reduced my figures so as to show how many boxes each man can make in an hour, and it figured out two and three-tenths boxes in an hour for a man.

Then mister Cheatwoode had me go out and make my first real labor audit—that's what he calls these time studies. Here's the "recap," just about the way I got it:

MAKING EXPORT BOXES.

Element	Avg. Reading	Minutes per Box
A—Cut straps and hang them up.....	22	
B—Get lumber from pile.....	31	
C—Sort nails	69	
D—Place ends and one side on bench.....	19	
E—Nail one side with strap and turn box.....	2.08	
F—Nail bottom with strap and turn box.....	2.62	
G—Nail side No. 2 with strap.....	2.12	
H—Put last 2 nails through bottom into side No. 2.....	19	
Y—Take box to pile and return.....	41	
Total minutes per box.....		
Fatigue allowance (rating 120B).....		
Standard minutes per box.....		
Standard boxes per man hour.....		

You see we figured out each operation in minutes or part of a minute. Then after we got the whole thing figured up we added a fatigue allowance—you know, that means how soon a fellow gets tired.

Can't Put Anything Over.

We have some charts that show us how to rate a workman so that the fellow will get the same allowance whether he works fast when you are making the time study, or whether he works slow.

I know this sounds like a lot of "apple sauce" but the fellows out in the plant



have been trying to slip some fast ones over on mister Cheatwoode, and they can't figure out how it comes that the piece work rate is always the same.

But the charts we have shows us just how fast the man is working, and the faster the man works the more tired he gets, and of course he gets more fatigue allowance the faster he works.

You will see on this job here the fatigue allowance is more than 25 per cent.

When I took the time study on this job I had the study on about 20 boxes and 3 different workmen. Mr. Cheatwoode took my study, and he crossed out all the items that were done very fast, and he crossed out all the items that were done slowly, and he says this is so that when we cross the fast one's why it is going to be fair to the man, and when we cross the slow one's out it is going to be fair to the company.

Could Do 3 Times As Much Work.

Anyway, my time study shows, the way I figured it out, that these fellows can do darn near three times as many boxes in an hour as they have been making. But when mister Cheatwoode figured out the standard from my time study, he calculated it five-and-one-tenth boxes per man, which is more than double what the men have been making.

And now I am going to go down in this department and "put it over," as mister Cheatwoode says, and see that these fellows cut the cost in half—and that they also get at least 25 per cent more money than they have been getting. Of course that means that they got to make more than five-and-one-tenth boxes an hour.

Will write you again real soon, and let you know how I come out.

Yours truly,
JOE WALSH.

(In his next letter Joe tells what happened when the foreman and men in the box department found he was "on to their curves.")

SAVE THE CONSUMER SOME MON'.

Meat packers convention is over at last.

They discussed how so much could be done—

Sooey the pigs, shoosh up the sheep—and Save the consumer some mon'.

Our bacon can now be scientifically fried, Our roasts can be done to a turn; Metal skewer so neat conveys inward the heat— Prevents the possibility of burn.

The convention is over and we are in clover,
Bacteria's put on the run;
We'll eliminate waste, reduce costs post haste—and
Save the consumer some mon'.

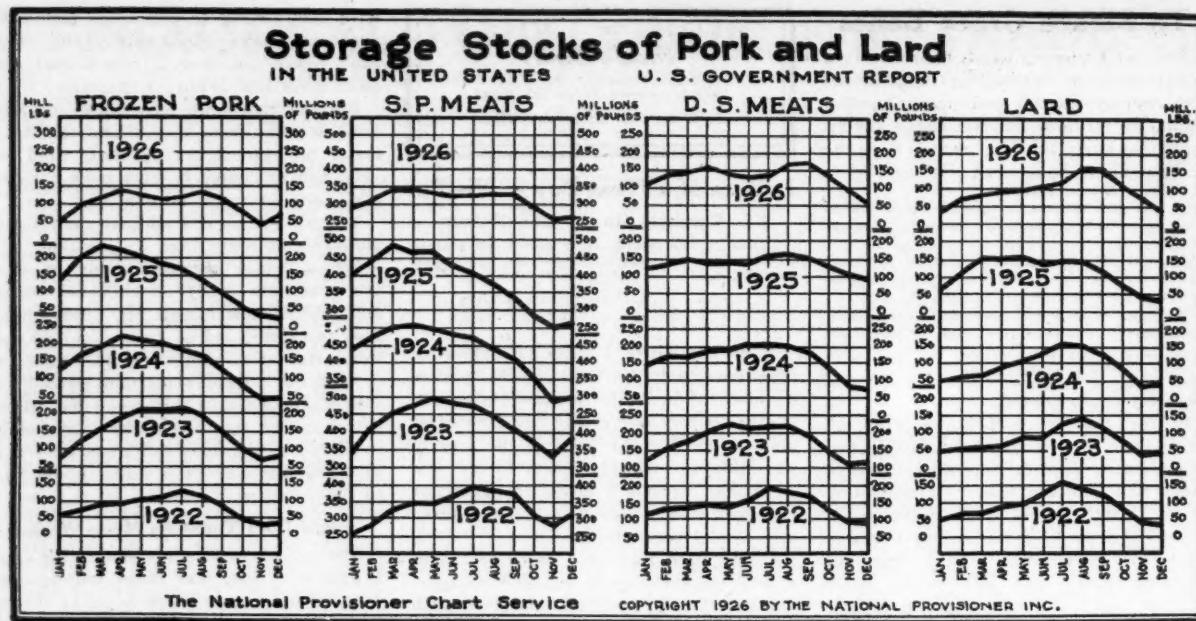
They say we must get hogs or go to the dogs;

Now how can this be accomplished?
The farmer's the guy to save us small fry,
The corn borer's got to be vanquished!

The convention is over and we are in clover,

Large programs of deeds to be done,
Results of long tests, annihilate pests; and Save the consumer some mon'.

—T. R. Hough.
Chicago, Nov. 26, 1926.



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This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of stocks of provisions on hand on the first of each month during the 11 months of the calendar year, with comparisons for the four years previous.

An increase in stocks of frozen pork was evident during November, the trend at this season resembling that in the same period of 1923, although the supplies of hogs were much more limited this year than in the earlier year. However, runs during November were somewhat heavier than anticipated and included a large number of light hogs. This situation, coupled with the season of heavy poultry consumption, sent considerable quantities of fresh pork cuts to the freezer.

In spite of rather liberal consumption of sweet pickle meats, stocks showed no decline during the month. The outlet for S. P. boiling hams was good with advancing prices which were practically unprecedented at this season of the year. However, light and medium weight hams met with slow demand, both domestic and export, which contributed to an increase in stocks on hand. Stocks of S. P. bellies also showed some increase, while cured picnics on hand decreased sharply during the month.

Stocks of dry salt meats were reduced during the month to the lowest working point in years. Only a fair demand is necessary to absorb the very limited offerings, as the kill of heavy hogs is very light. The stock reports on dry salt meats created a very bullish feeling. However, this came too late in the season to warrant the price advance that would have been brought about had it happened two months earlier.

Lard stocks continued their sharp decline, being reduced nearly one-half during the month. There was tremendous activity in the lard market abroad, at the extreme low level here. This product continues in a very unsatisfactory position, from the standpoint of both price and stocks on hand.

STOCKS IN COLD STORAGE.

The figures on which the above chart is based are as follows, in pounds:

1922.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	51,203,000	252,822,000	111,071,000	47,541,000
Feb.	71,722,000	284,487,000	128,689,000	61,202,000
Mar.	86,218,000	321,950,000	139,281,000	61,297,000
Apr.	96,765,000	347,275,000	145,182,000	66,031,000
May	108,907,000	348,304,000	142,030,000	66,055,000
June	114,571,000	362,395,000	157,689,000	123,798,000
July	125,962,000	391,474,000	186,948,000	154,254,000
Aug.	117,903,000	385,692,000	179,856,000	145,041,000
Sept.	84,074,000	305,000,000	165,088,000	119,155,000
Oct.	46,796,000	312,517,000	120,783,000	75,338,000
Nov.	50,688,000	278,811,000	85,671,000	36,750,000
Dec.	35,774,000	302,708,000	83,017,000	32,506,000

1923.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	72,278,000	377,107,000	121,126,000	48,808,000
Feb.	120,196,000	412,806,000	155,922,000	56,266,000
Mar.	154,377,000	451,279,000	178,024,000	59,101,000
Apr.	189,115,000	469,130,000	206,429,000	66,743,000
May	213,224,000	499,119,000	227,728,000	85,251,000
June	210,643,000	483,673,000	214,453,000	84,530,000
July	191,074,000	472,569,000	217,862,000	123,896,000
Aug.	148,753,000	413,798,000	191,711,000	115,860,000
Sept.	98,715,000	367,374,000	146,974,000	72,008,000
Oct.	71,640,000	325,456,000	108,860,000	35,225,000
Dec.	82,065,000	384,604,000	110,824,000	35,317,000

1924.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	126,783,000	432,726,000	147,487,000	48,822,000
Feb.	165,822,000	468,373,000	168,141,000	56,161,000
Mar.	190,525,000	500,658,000	168,145,000	68,557,000
Apr.	227,284,000	512,190,000	192,934,000	85,722,000
May	247,074,000	529,884,000	210,884,000	102,917,000
June	201,729,000	488,372,000	200,429,000	120,946,000
July	186,566,000	473,914,000	212,158,000	152,420,000
Aug.	164,461,000	443,795,000	202,002,000	150,243,000
Sept.	121,816,000	408,928,000	180,127,000	124,876,000
Oct.	77,986,000	351,488,000	125,702,000	83,198,000
Nov.	42,857,000	285,516,000	81,996,000	31,706,000
Dec.	46,656,000	300,264,000	76,990,000	35,042,000

1925.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	128,585,000	396,414,000	117,982,000	60,243,000
Feb.	200,293,000	443,352,000	136,478,000	112,607,000
Mar.	232,131,000	454,349,000	150,879,000	152,485,000
Apr.	218,715,000	466,028,000	142,860,000	150,094,000
May	201,246,000	467,395,000	145,548,000	151,499,000
June	180,645,000	425,481,000	142,282,000	138,285,000
July	168,527,000	407,610,000	162,618,000	145,919,000
Aug.	131,935,000	373,227,000	184,374,000	145,924,000
Sept.	93,078,000	338,156,000	152,555,000	114,724,000
Oct.	54,455,000	284,592,000	128,288,000	71,338,000
Nov.	30,174,000	285,584,000	106,204,000	36,840,000
Dec.	26,995,000	260,641,000	96,995,000	33,311,000

1926.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	57,960,000	294,842,000	119,617,000	42,478,000
Feb.	98,311,000	319,726,000	138,005,000	64,187,000
Mar.	120,115,000	345,661,000	144,071,000	76,145,000
Apr.	129,259,000	346,049,000	151,286,000	93,108,000
May	124,569,000	388,905,000	140,324,000	98,365,000
June	117,368,000	320,305,000	136,801,000	106,524,000
July	120,707,000	384,305,000	148,164,000	120,527,000
Aug.	133,104,000	340,687,000	168,882,000	153,572,000
Sept.	119,984,000	330,326,000	172,766,000	151,233,000
Oct.	77,673,000	293,166,000	143,572,000	106,558,000
Nov.	49,376,000	257,726,000	98,521,000	72,355,000
Dec.	55,284,000	267,767,000	67,000,000	46,826,000

DECEMBER 1 STORAGE STOCKS.

Stocks of meat and lard in storage on Dec. 1, 1926, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Dec. 1, '26	Nov. 1, '26	5 Year Av.
Beef, frozen	59,754,000	38,079,000	66,881,000
Cured	10,435,000	9,723,000	8,325,000
In cure	15,915,000	13,396,000	13,370,000
Pork, frozen	55,294,000	49,376,000	45,858,000
D. S. cured	28,928,000	50,779,000	37,639,000
D. S. in cure	38,081,000	47,742,000	55,599,000
S. P. cured	105,486,000	105,395,000	98,054,000
S. P. in cure	161,361,000	162,331,000	165,877,000
Lamb and mutton, frozen	8,165,000	2,814,000	3,608,000
Misc. meats	53,936,000	52,590,000	59,223,000
Lard	46,826,000	72,355,000	35,851,000

AUSTRALIAN MUTTON TRADE.

Mutton and lamb shipments from Australia for the first two months of the 1926-27 season amounted to 104,500 carcasses, compared with only 17,400 for the same period of 1925-26. By the beginning of October the lamb trade was expected to be in full swing, the shipment for the month being forecast at about 500,000. Last year shipments during this month were 537,000 carcasses.

According to the "Pastoral Review" of September 16, early lambs are not finishing as soon as anticipated and this, together with the increased local consumption, appears to be restricting export operations. There is also some depression in the British market.

Lamb shipments for August, 1926, however, amounted to 32,806 carcasses. This was 26,000 more than were shipped in August, 1925, and 12,000 more than in the same month of 1924. It would appear that exporters expected much larger shipments during that month on account of the large number of sheep reported to be in Australia at the present time, as the "Pastoral Review" stated that "only 32,806 carcasses were shipped."

How should the hog "sticker" work to avoid damage to shoulder meats? Ask The Blue Book, the "Packer's Encyclopedia."

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel exce pt lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Hogs Easier—Cash Trade Limited—Sentiment More Mixed—Liquidation Less in Evidence—Stocks Decreasing—Better Tone in Oil Helpful.

The market for hog products, after declining steadily of late under persistent liquidation, together with packers' hedge pressure and stop loss orders, apparently reached the point where the disposition to take profits disclosed a pretty well liquidated market, especially in lard.

Hog receipts were fairly good, but the movement was irregular—one day large and one day comparatively small—but the hog market was barely steady most of the time. The position of hogs, however, continued one of where lard looked rather reasonable, but continued smallness of cash demand limited speculative operations on the constructive side.

Stocks of Product Decrease.

However, it is quite notable that the stocks continue to decrease steadily, the supply at Chicago dropping, 2,777,000 lbs. the first half of December, in spite of the constant reports of limited consumers' takings, the present stock totaling 11,272,000 lbs. against 7,760,000 lbs. in mid-December last year. Better support appeared to be developing in ribs, based partly on the belief that ribs are selling at somewhat under cost of production.

A slightly better tone in cotton oil had some influence on lard, while firmness in the feed grains attracted attention. The weather over the west was decidedly colder, and in fact was wintry throughout the country; which should stimulate consumption of hog products materially. At the same time the weather will serve to condition the corn drop after the recent spell of unfavorable moist conditions.

From Iowa advices came recently indicating that in a good many sections in the Corn Belt the number of hogs held for feeding purposes were well over last year and in some cases 100 per cent larger which, it is argued, speaks well for the future run of hogs and for supplies.

At the same time, the big crush of oil is taken as a depressing factor on lard. But the fact that the markets in both lard and oil have been discounting these conditions to some extent by the recent declines, appears to be ignored entirely.

Lard Production Steady.

Lard production in the U. S. during November was 106,269,000 lbs., or approximately the same figure as last year, when during November 106,206,000 lbs. were produced, compared with the five year average of 127,497,000 lbs. The stock of lard in the country at the beginning of December was placed at 46,826,000 lbs., compared with 33,710,000 lbs. on December 1st last year, and a five year average of 35,851,000 lbs.

The receipts of hogs at 64 leading markets during November totaled 3,553,504 head, a decrease of 290,030, compared with last year, or 7.5 per cent. Local slaughter

totaled 2,222,498, a decrease of 77,928,000, or 4 per cent.

Export demand for product continued quite moderate, and the outward movement was no more than fair. Weakness in freight rates following the collapse of the coal strike in England appeared to have checked foreign interest still further for the time being.

But on the whole there was a disposition to look not only for a better domestic trade following the turn of the year, but also to look for some betterment in foreign demand, as it is said that the foreign stocks are none too plentiful. In the meantime the market is expected to be rather influenced either way, and it is not common to find one here and there who anticipates materially lower levels especially for lard later in the season.

Hog Weights Growing Less.

The average weight of hogs received at Chicago last week were 230 lbs. against 237 lbs. the previous week, 240 lbs. a year ago, and 226 lbs. two years ago. The

PORK PRODUCTS EXPORTS.

Exports of pork products from the United States during the week ending Dec. 1, 1926, from principal ports of the United States, with comparisons, are announced by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.

	Jan. 1, 1926			
	Week ending to			
	Dec. 11, 1926	Dec. 12, 1925	Dec. 4, 1926	Dec. 11, 1926
	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Total	759	1,089	1,018	171,625
To Belgium				5,500
United Kingdom	580	744	800	150,922
Other Europe	57	288	75	2,348
Cuba	118	57	129	6,435
Other Countries				

Bacon, Including Cumbineblands.

	Jan. 1, 1926			
	Week ending to			
	Dec. 11, 1926	Dec. 12, 1925	Dec. 4, 1926	Dec. 11, 1926
	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Total	8,542	5,354	3,094	100,743
To Germany	95	272	10	10,443
United Kingdom	3,276	4,163	2,841	98,728
Other Europe	137	819	203	28,087
Cuba		1		16,826
Other Countries	84	99	50	6,659

Lard.

	Jan. 1, 1926			
	Week ending to			
	Dec. 11, 1926	Dec. 12, 1925	Dec. 4, 1926	Dec. 11, 1926
	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Total	11,008	11,460	11,026	651,036
To Germany	2,402	2,285	1,706	181,650
Netherlands	2,326	470	1,843	40,081
United Kingdom	3,505	4,104	3,828	214,110
Other Europe	1,491	2,418	1,743	36,453
Cuba	1,001	1,302	895	73,676
Other Countries	1,113	825	917	92,450

Pickled Pork.

	Jan. 1, 1926			
	Week ending to			
	Dec. 11, 1926	Dec. 12, 1925	Dec. 4, 1926	Dec. 11, 1926
	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Total	176	363	257	26,727
To United Kingdom	24	87	19	3,045
Other Europe	20	38		1,772
Canada	111	138	158	7,778
Other Countries	21	100	80	14,132

TOTAL EXPORTS BY PORTS.

	Jan. 1, 1926			
	Week ending to			
	Dec. 11, 1926	Dec. 12, 1925	Dec. 4, 1926	Dec. 11, 1926
	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Hams and shoulders, Bacon.				
Total	759	3,542	11,608	176
To United Kingdom	101	167	552	22
Boston	395	290	614
Detroit				
Port Huron		43	471	121
Key West	51		855	3
New Orleans	29	3	1,183	12
New York	5	3,061	7,789	18
Philadelphia			28
Portland, Me.	178	38	116
WEEK ENDING DECEMBER 4, 1926.				
Key West	75	1	738	12

DESTINATION OF EXPORTS.

	Jan. 1, 1926			
	Week ending to			
	Dec. 11, 1926	Dec. 12, 1925	Dec. 4, 1926	Dec. 11, 1926
	M. lbs.	M. lbs.	M. lbs.	M. lbs.
Exported to:				
United Kingdom (total)	589	3,276	8,300 ^{1/2}	7,622
Liverpool	253	2,063	867 ^{1/2}	610
London	89	388	140	126
Manchester	5	3	12,317	11,836
Glasgow	96	424	20,455	26,971
Other United Kingdom	194	403	4,889	3,672
Lard.				
Germany (total)	2,402		324,686	644,300
Hamburg	1,824			
Other Germany	508		1,569,683	1,060,925

*Corrected to October 31.

weight of hogs has been constantly falling and has been attracting more attention.

The average price of hogs at Chicago at the beginning of the week was 11.45c against 11.70c the previous week, and 11.90c a year ago. The live hog-corn spread continued one of where feeding operations were profitable and consequently it is difficult for many to see how the country will dispose of its corn supplies other than to feed it freely.

Nov. Livestock at 64 Markets.

Receipts and disposition of livestock at 64 public stockyards for November, 1926, was reported by the U. S. Department of Agriculture, as follows:

CATTLE AND CALVES.

	Receipts.	slaughter.	Local
Total	2,460,495	1,326,474	1,112,140
Incr. or decr.*	+178,375	+94,321	+94,787
Per cent	+7.8	+7.7	+0.3
Nov. avg. 5 years,			
1921-1925	2,236,474	1,135,804	1,117,147
Incr. or decr.	+224,021	+180,071	+5,007
Per cent	+10.0	+18.8	-0.4
CALVES.			
Total	624,648	423,804	914,489
Incr. or decr.*	+59,389	+35,441	+31,988
Per cent	+10.5	+9.1	+17.5
Nov. avg. 5 years,			
1921-1925	545,041	355,229	198,197
Incr. or decr.	+79,607	+69,575	+21,292
Per cent	+14.6	+19.3	+11.0
HOGS.			
Total	3,553,504	2,222,498	1,314,124
Incr. or decr.*	-290,030	-77,928	-205,515
Per cent	-7.5	-3.4	-13.8
Nov. avg. 5 years,			
1921-1925	4,454,283	2,875,501	1,572,187
Incr. or decr.	-900,779	-653,063	-258,063
Per cent	-20.2	-19.7	-16.4
SHEEP AND LAMBS.			
Total	1,916,763	932,435	987,772
Incr. or decr.*	+204,740	+139,656	+61,168
Per cent	+12.0	+17.6	+6.6
Nov. avg. 5 years,			
1921-1925	1,932,442	842,757	1,146,711
Incr. or decr.	-35,679	+89,678	-158,939
Per cent	-1.8	+10.6	-13.8

*Compared with November, 1925.

PORK—The market was quiet but steady at New York, with mess quoted at \$36; family, \$40@\$42; fat backs, \$30@\$32. At Chicago mess quotable at \$33.

LARD—Demand was fair to slow and the market barely steady with prime western New York, \$12.75@\$12.85; middle western, \$12.60@\$12.70; refined Continent, 13½c; city lard, 12½c; South America, 14½c and Brazil kegs 15½c. Compound at New York, 10@10½c.

At Chicago regular lard in round lots quoted at 10c over January, loose lard at 65 under January and leaf lard 70c over January.

BEEF—The market was dull but steady with New York mess \$19@\$21; packet, \$19@\$21; family, \$21@\$22; extra India mess, \$34@\$35; No. 1 canned corned beef, \$3; No. 2, \$8.25: 6 lbs., 18.50 and pickled tongues, \$55@\$60, nominal.

SEE PAGE 48 FOR LATER MARKETS.

NEW YORK MEAT SUPPLIES.
Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Dec. 11, 1926, with comparisons, as follows:

	Week ending	Prev. week.	Cor. week.
Western dressed meats: Dec. 18.			
Steers, carcasses	8,300 ^{1/2}	7,622	8,615
Cows, carcasses	867 ^{1/2}	610	1,160
Bulls, carcasses	140	126	84
Veals, carcasses	12,317	11,836	12,088
Hogs, carcasses	20,455	20,767	26,971
Lambs, carcasses	4,889	3,672	5,025
Mutton, carcasses	4,889	3,672	5,025
Beef cuts, lbs.	324,686	644,300	390,626
Pork cuts, lbs.	1,569,683	1,060,925	1,615,427
Local Slaughters:			
Cattle	10,235	10,042	9,988
Calves	13,526	13,591	16,176
Hogs	63,270	54,453	65,672
Sheep	56,967	62,119	50,132

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market for tallow was somewhat weaker in the East, with about 300,000 lbs. of outside stuff equal to extra selling at 7½c, followed by sales of upwards of 75 drums of city extra at 7½c, a decline of ¼c from the recent levels.

Less aggressive demand with some increase in offerings and a return of heaviness in competing directions, brought about the lower range. Consumers were inclined to show little interest except on concessions.

Crude cotton oil was easier, but as yet there has been little or no indication of crude oil finding its way to the soap kettle in any volume.

At New York special was quoted at 7½c; extra, 7½c and edible at 8c.

At Chicago tallow was rather dull with prime packer about steady, and with edible quoted at 7½c@7½c; fancy, 7½c; prime packer, 7½c; and No. 1 at 6½c.

At the London auction on Wednesday, Dec. 15, 945 casks were offered and 215 sold at prices a shilling lower to 6d higher than the previous week, with mutton quoted at 38@40s; beef, 37@40s; and good mixed at 35@37s. At Liverpool Australian tallow was unchanged with fine at 4½s 9d and good mixed at 40s 3d.

STEARINE—The market was dull and easier with sales reported West Chicago equal to 9½c New York. At New York the market was 9½c nominal.

At Chicago, oleo quoted at 9½c@9½c.

OLEO OIL—Demand domestic and export continued quiet and the market was easy with extra quoted at 10½c; medium, 9½c; and lower grades at 8½c nominal.

At Chicago extra was quoted at 9½c@10c.

SEE PAGE 48 FOR LATER MARKETS.

LARD OIL—Demand continues small and mainly for immediate needs with edible New York 16c; extra winter, 13½c; extra, 12½c; extra No. 1, 10½c; No. 1, 10½c; and No. 2, 10½c.

NEATSFOOT OIL—Demand continued quiet and the market about unchanged with pure New York quoted at 13½c; extra, 10½c; No. 1, 10½c; and cold test, 17½c.

GREASES—A small volume of business was indicated throughout the week and, although offerings were not pressed for sale, the undertone was easier. It was evident that in order to move stuff, concessions would have to be made.

A weaker feeling in tallow with heaviness in coconut oil was against the market and except for small filling buying orders, the demand was rather featureless.

At New York yellow and choice house was quoted at 6@6½c; A white, 7½c; B white, 7c; and choice white at 10c.

At Chicago demand was rather slow with moderate inquiries reported for choice white grease. At Chicago brown quoted at 5½c; yellow, 6@6½c; B white, 6½@6½c; A white, 8c; and choice white, 9½c.

LARD AND GREASE EXPORTS.

Exports of lard from New York, Dec. 1 to Dec. 15, 14,023,226 lbs.; tallow, 4,000 lbs.; greases, 2,214,800 lbs.; stearine, 27,600 lbs.

Packinghouse By-Products

Chicago, December 16, 1926.

Blood.

Not enough trading was noted to fairly test the market, although the undertone was decidedly weak, and 25c per unit lower than the recent high point.

Unit ammonia.
Ground \$4.15@4.25
Crushed and unground 3.90@4.10

Digester Hog Tankage Materials.

With sellers and buyers 25@50c per unit apart in their views, especially for shipments over January, February and March, the dearth of trading proved no surprise, and little is expected in the way of activity over the remainder of this year. Buyers of unground have ideas of \$3.75@4.25 for the plain to fancy grades, which are not even of passing interest to sellers at this time.

Unit ammonia.
Ground, 8 to 12% ammonia \$4.00@5.00
Unground, 11 to 13% ammonia 4.65@4.85
Unground, 6 to 10% ammonia 4.25@4.55
Liquid stick, 8 to 12% ammonia 3.95@3.50

Fertilizer Materials.

The few bids that appeared for materials in this department of the trade were so low that sellers would not entertain the same, and it is doubtful if this situation will be relieved until after the turn of the New Year. For the first time in months, South American Ground Tankage was quoted under \$4.00 c. i. f., and some claim to have closed at \$3.75.

Unit ammonia.
High grade, ground, 10-11% ammonia \$3.00@3.25
Lower grade, ground, 6-8% ammonia 2.80@2.90
Medium to high grade, unground 2.80@3.00
Lower grade and renderers, unground 2.60@2.70
Bone tankage, unground 2.75@3.00
Hoof meal 3.00@3.25
Grinding hoofs, per ton 38.00@40.00

Bone Meals.

While buyers of ground were not inclined to come in at this time, a special outlet for unground advanced prices to the high point of the season, especially for steam of low ammonia content.

Per Ton.
Raw bone meal \$32.00@40.00
Steam, ground 27.00@30.00
Steam, unground 25.00@30.00

Cracklings.

Prices are resting on the lowest level of the season and the bottom is yet to be seen, according to most of the traders, who are limiting their purchase of shipments to not later than February 15th.

Per Ton.
Pork, according to grease and quality \$75.00@85.00
Beef, according to grease and quality 40.00@70.00

Horns, Bones and Hoofs.

Buyers are still watchfully waiting, and one guess is as good as another as to which way prices will tend.

Per Ton.
Horns \$50.00@175.00
Round shin bones 45.00@60.00
Flat shin bones 42.00@45.00
Thigh, blade and buttock bones 40.00@47.00
Hoofs 38.00@40.00

(NOTE—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Prices continued on a relatively high basis, but it is problematical as to whether

sellers will be able to bring about additional advances.

Per Ton.
Kip and calf stock \$31.00@38.00
Rejected manufacturing bones 48.00@50.00
Horn pits 37.00@38.00
Cattle jaws, skulls and knuckles 38.00@39.00
Sinews, pizzles and hide trimmings 24.00@26.00

Animal Hair.

Sales of processed grey winter at 9½c per lb. f. o. b. production points and coil dried winter at 5c per lb. proved a surprise to traders who all along had been predicting lower prices. Additional business no doubt could be consummated at the same figures.

Per Pound.
Coil and field dried 3 @ 5
Processed grey 5 @ 9½
Black dried 7 @ 11
Cattle switches, each 3½ @ 5½

* According to count.

Pig Skins.

Prime No. 1 tanner grades reached 8c and unassorted edible 4½c, in spite of some quotations at 7c and 4c, respectively.

Per Pound.
Tanner grades 7 @ 8
Edible grades, unassorted 4½ @ 5½

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 15, 1926.—Very little business is being done in the East in fertilizer materials at the present time.

South American ground dried blood is higher in price due to sales made in Europe which were made for Dec.-Jan.-Feb. shipment at a price equal to \$3.90 c. i. f. U. S. ports. Offerings are limited and the same situation prevails in domestic blood as far as local productions are concerned.

Acid phosphate is being offered at decided reductions in price; otherwise prices are holding fairly firm in fertilizer materials. Nitrogenous material is offered at prices below cost of production, both domestic and foreign, due to lack of demand from the South. Bone meal is moving freely, especially for quick shipment; stocks are light.

TEMPERATURE CHART

HAND CONTROL
POWERS CONTROL

Heat Control

Lack of accurate control of temperature of water causes unseen but very great losses which might just as well be converted into added profits.

Only automatic control can do this. Depending on workmen to watch temperature is never satisfactory and always expensive.

Powers automatic heat regulators are accurate and dependable. There is one for every process in the packing industry. Check below the one that is causing trouble—mail to us—and we will send bulletin describing type of regulator which will give best results.

Hot water supply Hog scalding vat
 Dairying machine Ham cooking vat
 Steaming cabinet Smoke house
 Drying room

The Powers Regulator Co.
 38 Years' of Specialization in Temperature Control
 2725 Greenview Ave., Chicago
 Also New York, Boston, Toronto, and
 31 other offices.
 See your telephone directory—(3344)

THE KENTUCKY CHEMICAL MFG. CO., Inc.
 COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
 Both Soft and Hard Pressed

Jordan's Improved Ham Retainers

(Square and pear shaped)



Patents applied for

*Better Products—
Big Saving of Time and Labor—
No Press Required—*

In cooking and processing hams it is never necessary to repress hams because the Improved Jordan Ham Retainers are equipped with springs which compensate for the maximum expansion and contraction. This produces the best boiled hams which are firm and perfectly shaped to either pear or square retainers.

Write us today regarding your Requirements

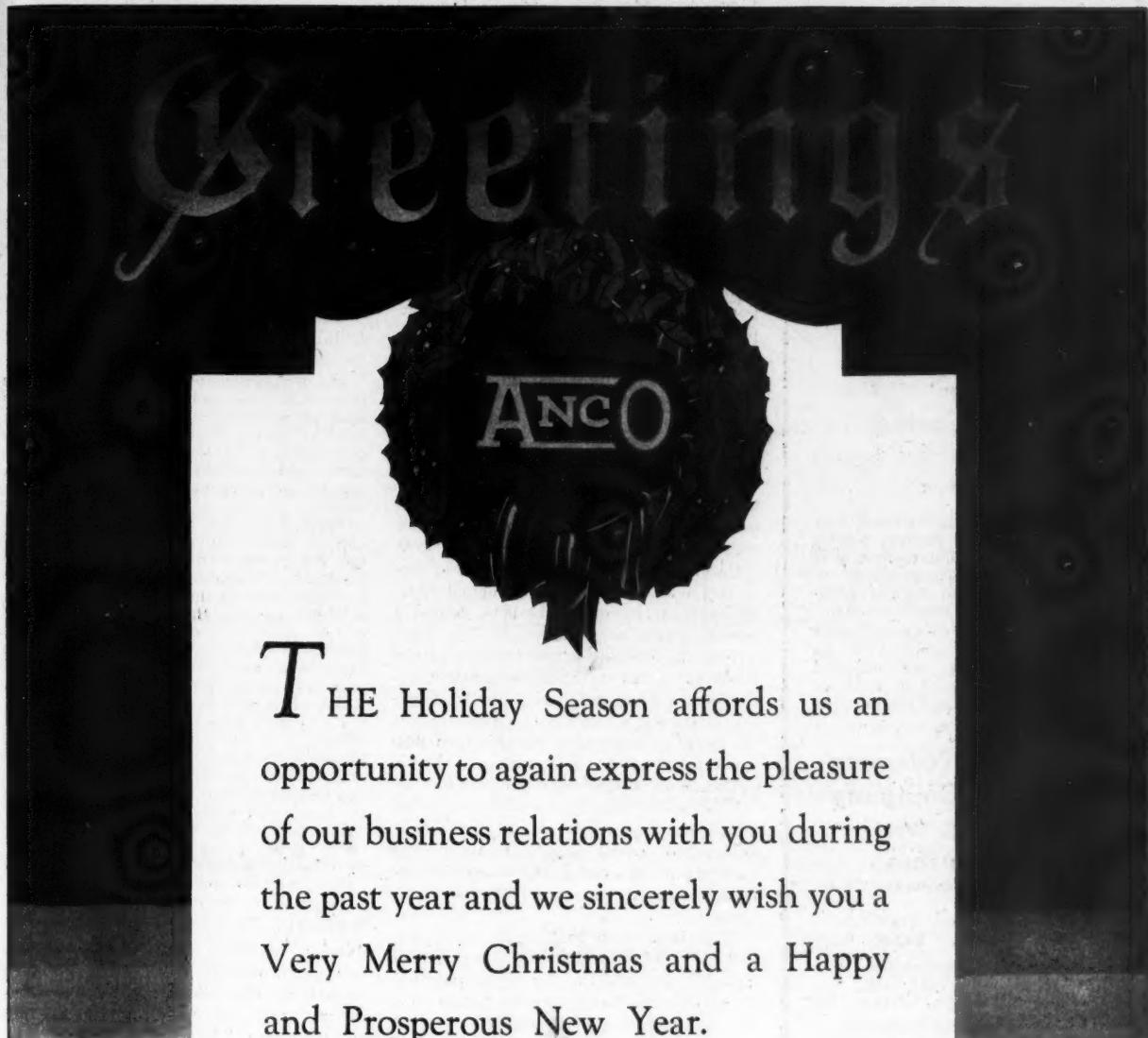
THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard
CHICAGO

Western Office:
1731 W. 43rd Pl.,
Los Angeles, Cal.

Eastern Office:
1700 Windermere Ave.,
Baltimore, Md.

ANCO



THE Holiday Season affords us an opportunity to again express the pleasure of our business relations with you during the past year and we sincerely wish you a Very Merry Christmas and a Happy and Prosperous New Year.

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO

Western Office:
1731 W. 43rd Pl.,
Los Angeles, Cal.

Eastern Office:
1700 Windermere Ave.,
Baltimore, Md.



December 18, 1926.



**Sodium Nitrite
for
Meat Curing**

*A Remarkable Advance in
Science*

B. A. I., after exhaustive tests, now permits the use of Sodium Nitrite in curing meats. This company is the largest domestic producer of the commodity. Our material complies with B. A. I. requirements. Write for our 12 commandments dictating use of NITRITE as against the now old-fashioned double refined nitrate of soda or potash (saltpepper), and instructions as to use.

**American Nitrogen
Products Company**

SEATTLE, WN.

DISTRIBUTORS

The Roessler & Hasslacher Chemical Company
709 6th Ave., New York City
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Merchants Chemical Company
1316 S. Canal St., Chicago, Ill.

John D. Lewis
Fox Point, Providence, R. I.
2-4-6 Cliff St., New York City

G. S. Robins & Company
316 So. Commercial St.,
St. Louis, Mo.

Truempy, Faesy & Besthoff, Inc.
75 West St., New York City

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, from Dec. 1 to Dec. 15, 515 bbls.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

NEW MARGARINE LAW PROPOSED.

A bill removing the tax required of retailers who sell margarine was introduced in Congress recently by Representative Tincher. It is known as HR 14,686.

This bill, which is "to regulate the manufacture and sale of the substitutes for butter, known as margarine, oleomargarine, and butterine, and to protect the makers of butter and the users of butter from fraudulent imitation of butter, and to prevent the evasion of the taxes and penalties imposed in furtherance of the purposes of this Act, and for other purposes," is similar to the existing margarine laws.

The chief difference between this proposed law and the existing laws is that HR 14,686—the Tincher bill—abolishes the tax on retailers selling margarine. Manufacturers of margarine continue to be taxed, the amount being \$600 per year, while wholesalers pay \$480, except in cases where they deal only in uncolored margarine, when the tax is reduced to \$200.

Colored margarine is taxed 10c per pound, and uncolored 1/4c per pound. Margarine must be sold only in 1, 2, and 5 pound cartons or packages.

This bill has the active support of the Institute of Margarine Manufacturers, according to Secretary J. S. Abbott. Packers, margarine manufacturers and retailers are urged to write their congressmen asking support of this bill.

The steps taken in active support of this bill are shown by the following letter which has been sent to all retail meat dealer and grocer organizations by the Institute of Margarine Manufacturers: "Retail Grocers and Meat Dealers' Associations:

"This Institute is backing the margarine bill, H. R. 14686, which was introduced in Congress by Mr. Tincher of Kansas and referred to the Committee on Agriculture. The main purpose of the bill is to repeal the retail margarine dealer's license and tax feature of the present federal margarine law.

"Will you not give us your active support in trying to get this bill enacted into law; take the matter up direct with your Congressman urging him to support the bill? A copy of it will be forwarded to you as soon as we can get it from the printer.

"Your active assistance and your counsel as to the best means of pushing this measure will be greatly appreciated.

"Very truly yours,

"Institute of Margarine Manufacturers,
"J. S. Abbott,
"Secretary."

COTTON OIL MILL IN MEXICO.

One of the largest cotton oil and cottonseed products mill along the Mexican border, representing an investment of more than \$100,000 is being constructed at Matamoros, and will be opened for business in the near future, according to I. Pena, who is assistant manager of the plant.

Rodolfo M. Garza of Monterey is president of the concern, which is known as the Compania Explatadores de Aceites, S. A.; J. C. Daria of Monterey is secretary and R. Salinas is manager of the mill. J. L. Requena is engineer in charge of the construction work.

The mill will have a capacity of fifteen tons of cotton seed daily, and will open with an output of about three carloads a week of cotton seed and cotton oil products. Many of these products will be turned out in finished form, including cotton oil products for cooking and other uses.

Application has been made to the United States Government at Washington for permission to ship the finished products through the port of Brownsville to other parts of the country. According to Mr. Pena it is expected that permission will be granted provided the mill owners guarantee that they will not use cotton from the areas in Mexico infested with the pink boll worm, which they will do.

The plant will be one of the most modern and complete in that section of the country. It has a floor space of 938,000 square feet, and is located on the tracks of the National Lines Railroad in Matamoros, with adequate loading and shipping platforms and facilities.

The mill will be operated by both electricity and oil engines, the latter being used mostly as supplementary power.—*The Cotton and Cotton Oil News.*

WEEVILS IN COTTONSEED MEAL

Active measures to combat weevils in cottonseed meal are urged in a letter sent recently by the Ashcraft-Wilkinson Company, Atlanta, Ga., to oil mills in its buying territory. These pests have become such a nuisance that the company is taking active steps to reduce losses caused by them. The letter is as follows:

"During the summer there was quite a bit of trouble experienced by mills and receivers of cottonseed meal on account of weevils. During the past week we have had shipments from three different mills arrive at destination with weevils and beetles. The oil mills shipping this material all say that the meal was new crop production and shipped as made.

"On the other hand we have had federal grain inspectors and inspectors of the two State Departments of Agriculture sample and investigate these cars; also one of the oil mills had its own representative inspect one car and they have not been able to explain how the weevils got into the shipment. On such markets as we are having, it is reasonable to expect receivers to make claims and rejections wherever possible.

"We strongly urge you to consider the possibility of fumigating each car before shipment with some insecticide, such as carbon disulphide or else if you use second-hand bags, fumigate them before using for meal.

"Our information leads us to believe that most of the recent shipments which arrived with weevils had them on the outside of the bags and not in the meal, so it might be cheaper in the long run to use new bags."

**The Blanton Company
St. Louis, U. S. A.**

YOUR BROKER
Is Our Selling Agent—Give him your inquiries on
White Butter Oil Peanut Oil Cooking Oils
Salad Oil Vegetable Shortening Margarine
Carloads—Less Carloads

**Refiners of
VEGETABLE OIL**

Yopp's Code, Eighth Edition

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Irregular—Cash Demand Limited
—Crude Easy—Evening Up for Government Report—Larger Outside Interest
—Professionals Continue Bearish.

The feature in cotton oil on the New York Produce Exchange the past week was the noticeable broadening in outside interest on both sides of the market. Prices, after getting down to within a few points of the previous lows of the season, rallied about $\frac{1}{4}$ c per pound.

Hedge pressure showed an increase for a time with crude offerings somewhat freer. But persistent commission house buying and covering absorbed the offerings and with sentiment more mixed, the market took on a more two sided appearance.

Actual Oil Pressure Light.

Local shorts were forced to cover, partly due to a rally in lard and, while the locals were puzzled over the action of the market, a good deal of the steadiness was again traceable to light pressure of actual oil from the south, considering the size of the cotton crop, and the possible crush. There was evidence of mill buying of futures apparently against sales of crude oil and likewise some of the close pit observers thought they saw signs of hedges coming into the ring through houses not having direct connections with leading refining interests.

Southern houses were on both sides, but there was a noticeable increase in buying orders from that section and there was little question but what the south had materially bought on balance.

A good many found difficulty in understanding this buying power. Cash trade was reported as seasonably dull but nevertheless at times there were signs of buying of futures that looked like removal of hedges against cash sales. The ability of the market to absorb the increased hedging pressure for a few days, and the drying up of the latter again appeared to have disturbed some of the shorts and helped the upturn.

Some of the best operators, however, while feeling that the market might score additional gains could not see anything in the situation upon which the market could

advance and hold the upturn. In these quarters an easier tone in seed was pointed to in the south with southeast seed quoted at \$23, per ton, a decline of about \$4 from the recent levels.

At the same time, it was pointed out that the crop is far from having been marketed, and with no help as yet from other than the edible trade, the prospective surplus is still with the market, and will overhang the price level until such time as the inedible trade or exports eat into the probable surplus.

Awaiting Government Report.

Part of the trade this week appeared to be evening up in anticipation of the Government oil report, due the latter part of the week. Some of the mill buying was said to have been on fears that the seed receipts during November will not show up as large as expectations, and some of the speculative buying has been on claims that November consumption would reach 350,000 bbls. against the revised figures for November last year, of 380,000 bbls. Those bearishly inclined were looking for a consumption figure of around 300,000 bbls. for November as well as anticipating a goodly increase in the visible stocks over a month ago.

The weather in the south has been unsettled and cold and against completion of picking and ginning. The question of a good percentage of the crop being left in the fields is still with the trade, but attracts little attention in oil quarters.

The possibilities of official action at Washington to cut down the number of cotton crop reports next year were considered constructive, as during the past season the market has been fairly smothered with private and official crop reports which left little or nothing to the imagination of those who are the underpins of the market—the speculator—and without question rain the possibilities of the market from time to time discounting possibilities of the crop being overestimated.

Crude Movement Light.

At times fair amounts of crude came out at $6\frac{1}{4}$ c in the southeast and Valley with some high rate points in the valley selling at $6\frac{1}{2}$ c and sales in Texas at $6\frac{1}{2}$ c. The volume of crude that came out did not appear very heavy and at least there was no reflection of any extensive hedge sell-

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 16, 1926.—Extended rains, cold weather and snow have interfered with seed marketing and influenced mills generally to withhold free offerings of crude. However, a few have sold prompt and replaced with May and July New Orleans refined contracts. Some have accepted $\frac{1}{4}$ c per pound discount for crude immediate shipment compared to first half January; tank cars very scarce.

Soap makers still claim cotton oil above competitive values. Exporters report prices fully $\frac{1}{2}$ c pound too high; traders here look for freer offerings of crude in near future and lower prices regardless of November consumption report, which will likely show large figures leading to temporary firmness only, as too many mills are believed to be holding crude in face heavy stocks of seed, while many big consumers have bought their needs of crude and refined through spring months. However some traders recommend purchases of New Orleans on scale down, as decline has been eight cents a pound for crude since July and is now considered cheap.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 16, 1926.—Prime cotton seed delivered Dallas, \$20.00; snaps and bollies, \$15.00@17.00 on location; prime crude cotton seed oil $6\frac{3}{4}$ @ $6\frac{3}{4}$ c; 43 per cent cake and meal, \$24.00; hulls, \$4.00; linters, mill run, $1\frac{1}{2}$ @4c. Extremely cold weather past week; no rain or snow; markets dull.

Memphis.

(Special Report to The National Provisioner.)

Memphis, Tenn., Dec. 16, 1926.—Crude moving at $6\frac{1}{2}$ c for forward shipment f.o.b. Valley. Majority of mills not disposed to sell at these prices. Forty-one per cent meal, \$25.00; and loose hulls, \$4.00 f.o.b. Memphis.

ASPEGREN & CO., INC.
PRODUCE EXCHANGE BLDG.
BROKERS
REFINED COTTON SEED OIL CRUDE
ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
 THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

Logical Cottonseed Oil Market Is In New Orleans

Assure your future requirements by buying contracts there.

Protect yourself by using it for your hedges.

Commissions \$20 per round contract; deliveries in bulk, 30,000 pounds, grade and weight guaranteed by indemnity bond.

The market is broadening and giving real service to the trade. One concern handled 750 contracts during the year, representing 22,500,000 pounds.

NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee
for information

ing in the market, although hedge operations have been larger this week than of late.

Western houses have been buying some oil, but this was looked upon as closing of spreads between oil and lard. The lard stocks at Chicago decreased 2,777,000 lbs. the first half of December and total 11,272,000 lbs. against 7,760,000 lbs. last year.

COTTONSEED OIL—Market transactions—

Friday December 10, 1926.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked
Spot				815	a
Dec.	600	807	805	805	a 810
Jan.	700	798	795	798	a 795
Feb.				795	a 810
Mar.	1900	811	806	810	a
April				817	a 823
May	4300	824	820	824	a
June				835	a 839
July	2100	843	838	843	a

Total Sales, including switches, 9,600 bbls. P. Crude S. E. 6 1/4 Bid.

THE EDWARD FLASH CO.
29 BROADWAY
NEW YORK CITY
BROKERS EXCLUSIVELY
VEGETABLE OILS
In Barrels or Tanks
Hardened Edible Cocoanut Oil
COTTON OIL FUTURES
On the New York Produce Exchange

Saturday, December 11, 1926.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked
Spot				800	a 850
Dec.				790	a 805
Jan.	100	788	788	791	a 795
Feb.				795	a 805
Mar.	3100	805	803	807	a 810
April				815	a 825
May	400	819	819	820	a 825
June				830	a 835
July	2300	840	835	840	a

Total Sales, including switches, 5,900 bbls. P. Crude S. E. 6 1/4 Sales.

Monday, December 13, 1926.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked
Spot				780	a 830
Dec.				788	a 790
Jan.	1000	787	785	784	a 790
Feb.				785	a 795
Mar.	1400	806	803	804	a
April				805	a 820
May	3200	822	815	816	a 817
June				825	a 830
July	3600	835	832	833	a 834

Total Sales, including switches, 9,200 bbls. P. Crude S. E. 6 1/4 Sales.

Tuesday, December 14, 1926.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked
Spot				795	a 830
Dec.				795	a 805
Jan.	800	787	785	793	a 795
Feb.	100	794	794	795	a 800
Mar.	2400	808	801	808	a
April				818	a 820
May	5600	821	813	821	a
June	1200	825	823	827	a 831
July	6200	836	829	836	a

Total Sales, including switches, 16,300 bbls. P. Crude S. E. 6 1/4 Sales.

Wednesday, December 15, 1926.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked
Spot				800	a
Dec.				800	a 815
Jan.	2600	808	795	800	a 805
Feb.	1100	812	805	810	a 812
Mar.	5500	828	814	823	a 828
April	100	839	839	839	a

Tax or Accounting Advice

Free advice on tax or accounting matters in connection with the new or old revenue law may be obtained by subscribers to THE NATIONAL PROVISIONER upon application.

Send your inquiries either to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, or to M. P. Snow & Company, Wrigley Building, Chicago. In the latter case, mention that you are a subscriber to THE NATIONAL PROVISIONER.

May	2700	828	828	840	a 842
June	2300	855	845	853	a
July	2300	855	845	853	a

Total Sales, including switches, 14,300 bbls. P. Crude S. E. 6 1/4 Bid.

Thursday, December 16, 1926.

	—Range—		—Closing—		
	Sales.	High.	Low.	Bid.	Asked
Spot				800	a 850
Dec.				805	a 820
Jan.	803	803	800	a 806	
Feb.				815	a 817
Mar.	825	823	820	a 824	
April				832	a 838
May	840	835	837	a 835	
June				843	a 846
July	854	851	852	a	

SEE PAGE 48 FOR LATER MARKETS.

COCONUT OIL—The market was easier with sales of New York tanks at 8c and with demand limited. The easier tone in tallow restricted demand and the recent consumers' absorption appears to have satisfied buying power for the time being.

At New York spot tanks quoted at 8c, while Pacific coast spot and futures 7 1/4c asked, with buyers' ideas reported as low as 7 1/2c at the coast.

SOYA BEAN OIL—Demand was rather flat and the market unchanged and featureless, with New York barrels quoted at 12 1/4c. Pacific coast nearby tanks quoted at 9 1/2c and futures at 9 3/4c.

PALM KERNEL OIL—Consumers interest continues small and the market was barely steady with the trade awaiting developments. At New York spot and shipment tanks quoted at 9c, spot casks at 9 1/2c, and shipment at 9 3/4c.

PALM OIL—Demand was again limited with buyers holding off owing to easiness in competitive directions, but offerings were steadily held with Nigre casks New York quoted at 8@8 1/4c; shipment, 7 1/2@7 3/4c; Lagos spot casks, 8 1/2c; and shipment, 8 1/4c.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

OLIVE OIL FOOTS—Demand dull with Spanish, Greek and Italian spot New York 9 1/2c and future shipment at 8 1/4c.

COTTONSEED SOAP STOCK—Some sales were reported at 1 1/2c Chicago, but generally demand was slow, with middle west spot quoted at 1 1/2c; futures, 1 1/2c and New York spot at 1 1/2@1 1/4c.

COTTONSEED OIL—Offerings of spot oil were limited and store oil held at 1 1/2@3c above the December future. Southeast and Valley crude sold at 6 1/4c; Texas, 6 1/2c.

CHEMICALS AND SOAP SUPPLIES.
(Special Report to The National Provisioner.)

New York, Dec. 14, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9c lb.; olive oil foots, 9 1/2@9 3/4c lb.

East India Cochin cocoanut oil, 15 1/4 lb.; Cochin grade cocoanut oil, domestic, 11c lb.; Ceylon grade cocoanut oil, 10 1/4 lb.

Prime summer yellow cottonseed oil, 9 1/2@10c lb.; raw linseed oil, 11.4c lb.

Extra tallow, f.o.b. seller's plant, 7 1/4c lb.; dynamite glycerine, nom., 27c lb.; chemically pure glycerine, nom., 30c lb.; saponified glycerine, nom., 20c lb.; crude soap glycerine, nom., 18c lb.; prime packers grease, nom., 6 1/2@6 1/4c lb.

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Parian, Winter Pressed Salad Oil
Borage, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow
P&G Special (Hardened) Cocoanut Oil

Refineries
IVORYDALE, OHIO
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KANSAS CITY, KAN.
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White Clover Cooking Oil
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Economy!

ONE pail may appear as good as another. It is in the long run, however, that one volume of pails may show a very favorable difference when compared to another volume.

It is in definite quality, uniformly high this month and next month and on through the season, that you find true economies.

All Wheeling Lard Pails and Cans are made from Wheeling Tin Plate—bright, scrupulously clean and sanitary. One raw material source, one high standard of quality, plus a capacity for production which gives you cans on time—these are your guides to a can supply on an economical basis.

Plain, lacquered or accurately lithographed to your specifications. New catalog sent on request.

Wheeling Can Company

Wheeling, West Virginia



There doesn't need to be an odor around your plant!

You don't need to have your neighbor complaining to the Board of Health asking that the odor nuisance be eliminated.

You don't need to fear an injunction restraining your operation because of noxious odors.

The Henderson and Haggard Chlorine Process of deodorization offered exclusively by this organization will eliminate any objectionable odor from Packing Plants, Slaughter Houses, Rendering Works or similar establishments.

Scores of successful installations are in operation—and the process will be installed on trial at any plant. If it doesn't destroy the objectionable odors, the apparatus will be removed without cost to the operator!

How's that for confidence?

Can't we send one of our engineers to see you?

WALLACE & TIERNAN CO., INC.

Manufacturers of Chlorine Control Apparatus
NEWARK, NEW JERSEY



THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions

Hog products quieter and about steady the latter part of the week with hog movement comparatively smaller and hogs slightly firmer. Speculative trade continued mixed. Cash demand reported only fair, but liquidation less in evidence in futures and steadiness in oil was helpful.

Cottonseed Oil.

Cotton oil moderately active and about steady awaiting government report. Outside demand less active and some further evening up. Southeast crude, 6 1/4c bid; valley, 6 3/4c. sales. Reported that a leading midwest soap maker and consumer sold Valley crude on Wednesday. Cash oil demand moderate and sentiment around ring mixed.

Quotations on cottonseed oil at Friday noon were: December, \$8.00@10.00; January, \$7.95@8.00; February, \$8.05@8.15; March, 8.14@8.17; April, \$8.25@8.50; May, \$8.30; June, \$8.35@8.38; July \$8.43 @8.46.

Tallow.

Tallow, extra, 7c.

Oleo Oil and Stearine.

Stearine, oleo, 9 1/2c.

Hull Oil Market.

Hull, England, Dec. 17, 1926.—(By Cable.)—Refined cottonseed oil, 35s; crude cottonseed oil, 30s 9d.

FRIDAY'S GENERAL MARKETS.

New York, Dec. 17, 1926.—Spot lard at New York. Prime western, \$12.55@12.65; middle western, \$12.40@12.50; city, \$12.25;

refined continent, \$13; South American, \$14.25; Brazil kegs, \$15.25; compound, \$10.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 17, 1926, show exports from that country were as follows: To England, 103,670 quarters, to continent, 36,095 quarters; others, none.

Exports for the previous week were: To England, 100,365 quarters; to the continent, 54,589 quarters; others, none.

DEATH TAKES EDWARD F. DOLD.

Edward F. Dold, former president and general manager of the Detroit Packing Co., died recently at his home in Grosse Ile, Mich., after a long illness. He was 59 years old.

He was the son of Jacob Dold, founder of the Jacob Dold Packing Co., and was connected with his father's firm in various capacities for over 30 years, eventually becoming superintendent. In 1920 he left the Dold Packing Company to take charge of the Detroit concern. He resigned from this concern two years ago.

Edward F. Dold was one of the best-known operating men in the business, and his death will be mourned by his many friends all over the country. He is survived by his widow, two daughters, and one son, Edward, Jr., all of Detroit. Funeral services were held Dec. 9.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Dec. 16, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (Hvy. Wt., 700 lbs. up):				
Good	\$16.00@17.00	\$15.50@16.00	\$17.00@19.00	\$17.50@19.00
Choice	15.00@16.00	14.00@15.50	15.00@17.00	15.50@17.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Good	18.00@20.00		18.00@21.00	19.00@21.00
Choice	16.50@18.00		15.00@19.00	15.00@18.00
STEERS (All Weights):				
Medium	13.00@15.50	12.00@14.00	13.00@15.00	12.00@15.00
Common	11.50@13.00		11.00@13.00	
COWS:				
Good	13.00@14.00	12.00@12.50	12.00@13.00	12.50@13.50
Medium	12.00@13.00	11.00@12.00	10.00@12.00	11.50@12.50
Common	10.50@12.00	10.00@11.00	9.00@10.00	10.50@11.50
Fresh Veal (1):				
VEALERS:				
Choice	19.00@20.00		20.00@22.00	20.00@21.00
Good	17.00@19.00		18.00@20.00	18.00@19.00
Medium	15.00@17.00	15.00@17.00	15.00@17.00	16.00@17.00
Common	13.00@15.00	13.00@15.00	13.00@15.00	14.00@15.00
CALF CARCASSES (2):				
Choice			13.00@16.00	16.00@17.00
Good		13.00@14.00	12.00@13.00	14.00@15.00
Medium		12.00@13.00	11.00@12.00	12.00@14.00
Common		11.00@12.00		10.00@12.00
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	24.00@26.00	23.00@25.00	23.00@26.00	25.00@26.00
Good	21.00@24.00	22.00@24.00	22.00@25.00	22.00@24.00
LAMB (42-55 lbs.):				
Choice		22.00@24.00	22.00@25.00	22.00@24.00
Good		20.00@22.00	21.00@23.00	20.00@22.00
LAMB (All Weights):				
Medium	20.00@22.00	20.00@23.00	21.00@23.00	20.00@22.00
Common	18.00@20.00		18.00@20.00	
MUTTON (Lbws.):				
Good	15.00@17.00	12.00@14.00	11.00@14.00	13.00@14.00
Medium	12.00@15.00	10.00@12.00	10.00@11.00	12.00@13.00
Common	10.00@12.00	9.00@10.00	8.00@10.00	10.00@12.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	21.00@23.00	21.00@23.00	22.00@25.00	22.00@24.00
10-12 lb. av.	21.00@22.00	21.00@23.00	21.00@24.00	22.00@24.00
12-15 lb. av.	20.00@21.00	20.00@22.00	20.00@22.00	20.00@22.50
15-18 lb. av.	19.00@20.00	19.00@21.00	19.00@22.00	20.00@21.00
18-22 lb. av.	18.00@19.00	18.00@20.00	18.00@22.00	
SHOULDERS:				
N. Y. Style: Skinned	15.50@17.00		18.00@21.00	18.00@20.00
PICNICS:				
4-6 lb. av.		16.50@18.50	17.00@19.00	17.50@19.00
6-8 lb. av.		16.00@18.00	15.00@17.00	16.50@18.00
BUTTS: Boston Style	19.00@21.00		21.00@24.00	21.00@23.00
SPARE RIBS: Half Sheets	15.00@17.00			
TRIMMING:				
Regular	11.00@12.00			
Lean	10.50@21.00			

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

TRADE GLEANINGS.

A new produce house, known as the Waseca Produce Company, has been established in Waseca, Minn., by Philip Martin and Max Opstein.

Floresville Cotton Oil Company has been incorporated in Floresville, Tex., with a capital stock of \$90,000 by S. V. Houston, W. R. Wiseman and others.

Camp Fertilizer Company has been incorporated in Petersburg, Va., with a capital stock of \$500,000 by L. Smith Acree, 111 Central Park, Petersburg, and others.

Small damage was done by fire recently to the plant of the Jackson Sausage Company, 500 N. Mechanic street, Jackson, Mich. The flames were believed to have started in one of the smokehouses, according to G. A. Stoldt, proprietor, but were quickly extinguished.

Crocker Brothers meat packing business in Webb City, Mo., has been incorporated with a capital stock of \$200,000. The company plans to make extensive improvements and additions to its plant. Officers are John L. Crocker, president; S. M. Banfield, vice-president; Leona M. Crocker, secretary-treasurer.

Due to its rapidly expanding business, the Miller Crenshaw Company, formerly the Jonesboro Ice Company, at Jonesboro, Ark., wholesale provision dealers, now employs 10 salesmen in its territory. Branches are maintained at Newport and Blytheville, Ark. Gordon P. Crenshaw is president and general manager.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, Dec. 17, 1926.—General provision market dull and weak. Very poor demand for hams, square shoulders and lard. No demand for clear bellies.

Today's prices are as follows: Hams, long cut, 118s; American cut, 108s; bacon, Cumberland cut, 87s; short backs, 101s; bellies, clear, 110s; Canadian, 90s; spot lard, 64s.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on Dec. 14, 1926, with comparisons, are reported as follows by the Chicago Board of Trade:

	Dec. 14, 1926.	Nov. 30, 1926.	Dec. 14, 1925.
Mess pork, new, made since Oct. 1, '26, brls.	232	323	996
P. S. lard, made since Oct. 1, '26, lbs.	2,388,341	1,183,738	4,274,540
P. S. lard, made Oct. 1, '26, to Oct. 1, '27, lbs.	6,871,218	10,953,476	1,262,130
Other kinds of lard, ..., lbs.	2,017,686	1,912,368	2,230,069
S. B. sides, made since Oct. 1, '26, lbs.	71,091	23,100	104,200
S. R. sides, made prev. to Oct. 1, '26, lbs.	110,400	463,114	31,084
S. B. cl. bellies, made since Oct. 1, '26, ..., lbs.	1,884,402	2,755,600	7,566,086
D. S. cl. bellies, made prev. to Oct. 1, '26, ..., lbs.	1,783,002	3,907,704	4,626,419
D. S. rib bellies, made since Oct. 1, '26, ..., lbs.	172,497	216,484	484,019
D. S. rib bellies, made prev. to Oct. 1, '26, ..., lbs.	66,939	1,009,308	2,286,633
Ex. sh. cl. middles, made since Oct. 1, '26, ..., lbs.	168,863	176,266	200,706
Ex. sh. cl. middles, made prev. to Oct. 1, '26, ..., lbs.	8,700	16,500	1,505,783

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Dec. 11, 1926, with comparisons:

	Week ending Dec. 11, 1926.	Prev. week, 1925.
Western dressed meats:		
Steers, carcasses	2,664	2,232
Cows, carcasses	924	1,061
Bulls, carcasses	418	546
Veal, carcasses	2,181	2,389
Lambs, carcasses	12,677	10,111
Mutton, carcasses	1,571	1,961
Pork, lbs.	386,052	266,863
Local slaughters:		
Cattle	2,229	2,531
Calves	2,018	2,269
Hogs	22,416	16,753
Sheep	5,747	5,632

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Dec. 16, 1926.

CATTLE.—Fed steers and yearlings lost the early 25@50c advance and closed the period about steady with a week earlier. The trade was snappy and higher daily until the extreme close when a run of approximately 16,000 paved the way for the elimination of the early upturn. Choice yearlings sold on Christmas account up to \$14.35, but that outlet was closed as the week ended.

Outstanding 1,320 lb. bullocks reached \$11.85; 1,180 lb. kinds sold upward to \$13.25 and a number of well conditioned 1,400 lb. bullocks made \$10.50@10.75 and upward to \$11.25. Big weights that had been held in the program of nursing an anemic weighty steer trade sold at \$9.25@9.75, some 1,692 lb., 15 months fed steers making \$10.50, with feedlot mates scaling 1,784 lbs. at \$9.50.

The stock closed about steady, the feature of that trade being the activity in unevenly higher prices paid for low descriptions, particularly cutters. Bulls continued scarce, active and higher. The weather interfered with the loading of light vealers, but a spread of \$10.00@11.00 took most veal calf offerings on packer account, shipper kinds making \$12.00@12.50.

HOGS.—Liberal receipts early in week forced declines, closing prices 25@40c under a week ago; Monday receipts largest since January 11; top downward to \$11.35 at low time; late bulk desirable hogs 170@250 lbs., \$11.40@11.55; top \$11.60; bulk pigs, \$11.00@11.25, few \$11.40; most packing sows, \$10.40@10.75, few lightweights \$11.00, extreme weights downward to \$10.00.

SHEEP.—Increased supplies, continued scarcity of choice lambs and depressed dressed trade have forced killing lamb and yearling values mostly 50c lower; sheep showing weakness on the Thursday to Thursday comparison. Choice fed westerns topped the week at \$13.25, with natives at \$13.25.

At the close choice fed westerns sold at \$12.85, packers stopping at \$12.75, with

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bulk of woolly offerings at \$11.50@12.50, good heavy lambs selling around \$11.75, with culs at \$8.00@9.00 and fat ewes at \$5.00@6.25. Most yearlings cashed at \$9.00@9.75, \$10.00 being the week's best.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Dec. 16, 1926.

CATTLE—Good and choice fed yearlings and light steer prices during the week were maintained on a fully steady to a little higher basis, while weighty steers, medium weights and all short-feds are barely steady to a little lower. Choice 1,564 lb. steers earned \$10.00, with several loads yearlings \$13.00.

She-stock held steady, bulls advanced 15@25c. Veals are weak to 50c lower with practical top \$9.50.

HOGS—Weight of numbers, here and elsewhere, the forepart of the week resulted in a declining trade in the hog division, although after the middle of the week there was a slight turn for the better and a partial recovery was noted.

LIVESTOCK PRICES AT LEADING MARKETS

Following are livestock prices at five leading Western markets on Thursday, Dec. 16, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
BULK OF SALES.	\$11.60	\$11.90	\$11.35	\$11.50	\$11.75
Hvy. wt. (250-350 lbs.), med-ch.	11.25@11.50	11.80@11.85	10.85@11.35	11.19@11.45	11.15@11.25
Med. wt. (200-250 lbs.), med-ch.	11.25@11.55	11.35@11.60	11.00@11.35	10.90@11.35	11.10@11.25
Lt. wt. (180-200 lbs.), com-ch.	11.15@11.50	11.60@11.90	10.75@11.25	11.00@11.30	11.20@11.25
Lt. lt. (130-160 lbs.), com-ch.	11.15@11.50	11.00@11.85	10.85@11.00	11.00@11.25	11.25@11.35
Packing sows, smooth and rough.	10.15@11.00	10.00@10.85	10.25@10.90	9.75@10.85	10.00@10.50
Sight. pigs (120 lbs. down), med-ch.	10.75@11.25	11.00@11.60	11.25@11.75	11.35@11.75	
Av. cost and wt., Wed. (pigs excluded)	11.15-241 lb.	11.51-204 lb.	11.04-235 lb.	11.23-220 lb.	11.06-207 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	8.85@10.75		8.40@10.00	8.35@10.15	
STEERS (1,100-1,500 LBS.):					
Choice	10.10@13.25	9.75@12.25	9.25@12.50	9.15@11.75	9.25@11.75
Good	9.00@13.00	9.00@11.75	8.50@11.35	8.35@10.75	9.25@10.25
Medium	8.25@11.00	7.00@10.00	6.75@9.15	6.85@9.75	7.00@9.25
Common	6.50@ 8.25	6.00@ 7.25	5.00@ 6.75	5.50@ 6.85	5.75@ 7.00
STEERS (1,100 LBS. DOWN):					
Choice	13.00@13.75	12.00@13.75	11.35@13.00	10.75@13.00	9.25@11.50
Good	10.75@13.00	10.00@12.00	9.15@12.00	9.75@11.75	9.25@11.50
Medium	8.25@11.00	7.25@10.00	7.00@ 9.85	7.00@ 9.60	7.00@ 9.25
Common	6.50@ 8.25	6.00@ 7.25	5.00@ 7.00	5.50@ 7.00	5.75@ 7.00
Canner and cutter	8.00@ 6.50	5.00@ 6.00	4.50@ 5.60	4.50@ 5.50	4.50@ 5.75
LT. YRGL. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	9.75@13.25	9.25@12.00	9.15@12.25	8.75@12.75	9.50@11.50
HEIFERS:					
Good-choice (850 lbs. up)	7.00@12.00	7.25@10.25	6.85@10.00	7.00@10.50	7.00@ 9.25
Common-med. (all weights)	5.75@ 8.25	5.25@ 7.35	4.85@ 7.60	4.75@ 7.75	4.75@ 7.00
COWS:					
Good to choice	5.75@ 7.50	5.50@ 7.50	5.50@ 7.35	5.50@ 7.25	5.50@ 7.00
Common and medium	4.85@ 5.75	4.50@ 5.50	4.35@ 5.50	4.50@ 5.50	4.00@ 5.50
Canner and cutter	4.00@ 4.85	3.35@ 4.50	3.60@ 4.35	3.50@ 4.50	3.25@ 4.00
BULLS:					
Good-ch. (beef 1,500 lbs. up)	6.50@ 6.75	6.00@ 6.25	6.00@ 6.35	6.00@ 6.50	
Good-ch. (1,500 lbs. down)	6.50@ 7.25	6.00@ 6.50	6.00@ 6.65	6.00@ 6.50	6.00@ 6.50
Can.-med. (canner and bologna)	5.00@ 6.65	4.25@ 6.25	4.50@ 6.00	4.00@ 6.00	4.75@ 6.00
CALVES:					
Medium to choice (milk fed. exc.)	6.00@ 8.30	6.00@ 8.50	5.75@ 8.00	6.00@ 8.50	6.00@ 7.50
Cull-common	4.75@ 6.00	4.75@ 6.00	4.25@ 5.75	4.00@ 6.00	4.50@ 6.00
VEALERS:					
Medium to choice	10.00@12.25	8.50@13.50	6.75@10.00	7.00@11.00	8.00@11.25
Cull-common	6.50@10.00	4.50@ 8.50	4.00@ 6.75	4.00@ 6.00	5.00@ 8.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	10.35@12.85	10.75@12.75	10.25@12.40	10.50@12.25	9.75@12.00
Lambs, cull-com. (all weights)	7.25@10.35	8.00@10.70	7.50@10.25	7.50@10.50	7.25@ 9.75
Yearling wethers, medium to choice	7.50@10.00	7.50@10.50	7.50@10.25	7.50@ 9.75	
Ewes, common to choice	4.25@ 6.75	3.50@ 6.50	3.75@ 6.50	4.00@ 6.50	3.75@ 6.75
Ewes, canners and culs	1.50@ 4.25	1.50@ 3.50	1.25@ 3.75	1.50@ 4.00	1.50@ 3.75

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weights \$10.10 and best heavies landed at \$9.50. Bulk of the fed arrivals ranged from \$7.75@\$9.50 and desirable lightweight steers and yearlings sold at \$10.00@11.00.

Fat cows and cutters were in demand at 15@25c higher levels, while butcher heifers held fully steady. Bulls closed strong to 25c higher and vealers and killing calves remained steady with top veals at \$11.00.

HOGS—Practically all grades and weights of hogs have been under pressure and closing levels are unevenly 30@55c lower than last Thursday. Shipping orders have been light.

Choice medium weight butchers sold at \$11.50 on the close to shippers and selected underweights went at \$11.35. Packing sows are around 25c under a week ago with throwouts selling at \$10.00@10.75.

SHEEP—Prices on fat lambs were reduced 25@35c again this week, reaching another low point for the fed season. The week's top reached \$12.60, but at the close desirable grades went at \$12.15. Bulk of the offerings sold from \$11.50@12.50.

Sheep were scarce and closing rates steady to weak. Fat ewes topped at \$6.25 with the bulk going at \$5.50@6.00. Fed wethers were taken up to \$7.75.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Dec. 16, 1926.

CATTLE—Although higher prices obtained during the early part of the week on virtually all classes of killing cattle, to-day's decline has practically wiped out any advance. As compared with last Thursday good and choice yearlings sold strong to 25c higher with other steers, mixed yearlings and medium bull steady; cows and low cutters steady to strong, spots 25c higher; good and choice vealers 75c@\$1.00 higher.

Tops for week: Yearlings, \$14.25; mature steers, \$11.35; mixed yearlings, \$11.50. Bulks for week: Steers, \$7.50@9.50; fat mixed yearlings and heifers, \$9.75@11.00; cows, \$5.00@5.75; low cutters, \$3.50@3.75.

HOGS—Severe price reverses took hogs down to lowest levels of the current year on Tuesday when the top was \$11.60; with bulk of offerings from \$11.25@11.50. The market has won back much of the loss reflected at that time but is still around 25@40c lower on butcher hogs; 50@75c

lower on pig stuff and 50c lower on packing sows than last Thursday.

Top to-day was \$11.90; bulk of desirable light hogs, \$11.75@11.85; medium and heavy butchers, \$11.60@11.75; good 90@130 lb. pigs, \$11.25@11.50; packing sows, \$10.25@10.50.

SHEEP—Prices on fat lambs and yearlings have weakened 25@50c, while older classes are unchanged from last Thursday, although there has been limited outlet for all kinds. Best western and native lambs brought \$12.25 today; native culs, \$8.50; fat ewes, \$5.00@6.00 largely.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., Dec. 15, 1926.

CATTLE—Curtailed receipts as a result of the recent snow and wind storm in much of the local trade territory, made for an unevenly higher market during the first three days of this week, all classes showing uneven advances of 15@25c or more. Steers and yearlings showed the most of this, and outstanding quality shortfed yearlings and mediumweights reached \$9.50 and \$9.10 respectively, the bulk of all offerings going around \$7.25@8.50.

Desirable light and mediumweight heifers sold in load lots in the \$7.00@8.50 range, comparable grades of cows upwards to \$6.50. The bulk of all she stock has turned at \$4.50@7.00, cutters from \$3.50@4.00, while bulks are meeting with a \$3.50@6.25 market. Vealers are unevenly higher, the bulk today selling around \$10.50@10.75.

HOGS—The general hog market at St. Paul since last Wednesday is around 10c lower. Butcher and bacon hogs look steady to 10c lower with packing sows about steady. Pigs cleared mostly 25c lower.

Recently bulk of the butchers and lights cashed at \$11.15, with packing sows at \$10.00@10.50. Bulk of the desirable pigs cleared at \$11.75 with strongweights up to \$11.25.

SHEEP—Fat lamb values for the period are unevenly steady to 25c lower, while inbetween grade and heavy ewes look 25c or more lower, all other classes about steady. Bulk of the fat lambs on Wednesday sold at \$12.00@12.50, with culs at \$8.00 mostly and heavy lambs largely \$10.00. Most of the fat ewes cashed at \$4.00@6.25, culs and lower grades from \$2.00@3.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)
Sioux City, Ia., Dec. 15, 1926.

CATTLE—While the cattle supply is running somewhat short of last week, it is evident that the receipts are sufficient to meet all immediate demands of trade. Bulk of this supply, 10,200 for the half week, is running to warmed up and short fed grades of stock, styles that are abundant at all market points at this time. There was a little strength to trade on opening days of the week, but this was practically wiped out today except on the better grades of offerings in the short fed line.

Best beevies here this week, a choice kind of 1,000 lb. yearlings, sold at \$11.00, although prime long feds would sell above this figure. Bulk of steers and yearlings \$8.50@9.75, a few at \$10.00@10.70; common lots \$8.00 down to \$7.00. Bulk of she stock, \$4.50@6.00; fed heifers to \$7.00 and up.

HOGS—Hogs staged a strong comeback today with only around 5,000 here. The half week total is only 16,800, the recent storm and severe cold having cut down deliveries at shipping stations. The bulk of supply today sold at \$11.10@11.25 and with the latter price top, some of the underweight lights, 170 lbs. down, \$11.00@11.15.

Sows largely \$10.50@10.75. These prices are largely 15@25c higher than on the previous day. Pigs, \$10.25@11.00 for natives.

SHEEP—Sheep were steady with best lambs at \$12.75 and top ewes at \$6.65.

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PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday Dec. 11, 1926, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.	
Armour & Co.	7,642	8,700	20,304	
Swift & Co.	7,780	8,700	27,290	
Morris & Co.	4,107	7,100	11,632	
Wilson & Co.	6,736	16,900	18,811	
Anglo-Amer. Prov. Co.	1,506	4,600	—	
G. H. Hammond Co.	3,594	4,800	—	
Libby, McNeil & Libby	2,396	—	—	
Brennan Packing Co.	6,500	hogs; Miller & Hart, 6,000 hogs; Independent Packing Co., 5,900 hogs; Boyd, Lunham & Co., 5,900 hogs; Western Packing & Provision Co., 9,600 hogs; Roberts & Oake, 6,300 hogs; others, 34,100 hogs.	—	—
Total	19,955	742	14,086	

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,626	1,018	6,767	2,340
Gudahy Pkg. Co.	4,651	1,008	3,727	5,195
Fowler Pkg. Co.	872	—	—	—
Morris & Co.	3,998	672	4,152	2,339
Swift & Co.	5,190	1,345	9,144	3,411
Wilson & Co.	5,086	745	8,314	3,470
Local butchers	573	148	877	—
Total	25,005	4,934	32,981	16,755

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,787	11,280	7,121
Cudahy Pkg. Co.	5,852	9,323	8,323
Dold Pkg. Co.	1,195	4,013	—
Morris & Co.	2,908	4,451	3,513
Swift & Co.	5,460	7,560	9,551
Glasburg, M.	—	—	—
Hoffman Pkg. Co.	—	—	—
Maycrows & Vail	51	—	—
Omaha Pkg. Co.	62	—	—
Glaser Frer. Co.	—	—	—
J. Rife Prov. Co.	26	—	—
J. Roth & Sons	30	—	—
So. Omaha Pkg. Co.	147	—	—
Lincoln Pkg. Co.	348	—	—
Borrell Pkg. Co.	10	—	—
Magic Pkg. Co.	71	—	—
Shurz Pkg. Co.	75	—	—
Wilson & Co.	158	—	—
Kennett-Murray Co.	—	3,884	—
J. W. Murphy	—	9,816	—
Other hog buyers, Omaha	—	14,306	—
Total	21,235	65,563	28,414

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,380	365	3,483	1,778
Swift & Co.	2,601	1,357	5,043	2,878
Morris & Co.	1,696	327	5,677	1,429
East Side Pkg. Co.	1,933	90	5,877	2,227
Others	3,528	1,223	13,701	3,032
Total	12,907	3,501	32,275	9,434

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,988	740	14,755	10,326
Armour & Co.	2,408	255	7,653	2,788
Morris & Co.	1,780	340	7,000	2,115
Others	2,300	24	7,306	766
Total	9,404	2,108	38,804	16,494

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,390	420	12,820	3,833
Armour & Co.	3,211	420	12,314	3,578
Swift & Co.	2,115	454	7,155	3,323
St. Louis Pkg. Co.	167	17	3	—
Smith Bros. Pkg. Co.	75	14	40	—
Local butchers	175	17	—	—
Order buyers and packer shipments	1,904	178	14,882	2
Total	11,038	1,520	47,314	10,736

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,930	384	298	3
Wilson & Co.	2,423	411	1,427	33
Other butchers	114	—	310	—
Total	4,477	795	2,035	36

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,065	3,621	9,217	1,687
Kingan & Co.	2,340	1,024	20,238	1,331
Armour & Co.	138	10	2,981	23
Indianapolis Abat. Corp.	1,533	126	—	431
Hilgemier Bros.	—	—	—	—
Brown Bros.	217	25	—	—
Schussler Pkg. Co.	11	—	334	—
Riverview Pkg. Co.	28	3	22	—
Bell Pkg. Co.	96	—	504	—
Meier Pkg. Co.	102	10	280	—
Ind. Prov. Co.	4	—	493	—
A. Wabnitz	14	44	—	75
Hoosier Abat. Co.	31	—	—	—
Others	594	128	857	260
Total	6,183	5,020	35,133	3,897

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,154	4,224	35,023	7,200
Cudahy Pkg. Co.	600	2,268	—	—
Hertz Bros.	202	28	—	—
Swift & Co.	6,972	6,658	53,220	12,128
United Pkg. Co.	1,755	150	—	—
Others	933	232	22,726	3,624
Total	14,625	13,550	110,978	22,952

THE NATIONAL PROVISIONER

RECEIPTS AT CENTERS.

SATURDAY, DECEMBER 11, 1926.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons	821	181	4,400	325
Kroger Groc. & Bak. Co.	311	115	3,013	—
Gus Jorgenson	181	107	—	24
J. & F. Schrot Pkg. Co.	24	—	2,916	—
H. H. Meyer Pkg. Co.	44	—	2,300	—
J. Hilberg's Sons	136	16	—	26
A. Sander Pkg. Co.	9	—	1,287	—
Sam Gall	8	31	—	486
J. Schlacter's Sons	233	232	—	158
Wm. G. Rehn's Sons	188	60	—	—
Total	1,955	742	14,086	1,019

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,831	7,112	17,411	459
Swift & Co., Chgo.	101	—	—	—
U. D. B. Co., New York	52	—	—	—
Layton Co.	—	—	1,612	—
R. Guzman & Co.	150	—	123	36
Armour & Co., Milw.	381	3,469	—	21
Bumbler, Harrison, N. J.	416	—	—	—
Butchers	200	288	181	200
Traders	421	80	100	29
Total	3,559	10,949	21,339	736

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	910	542	4,595	852
Dold Pkg. Co.	350	203	3,905	—
Local butchers	147	—	—	—
Total	1,407	745	8,500	852

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,106	149	3,569	661
Armour & Co.	561	180	2,582	3,182
Blayne-Murphy Co.	582	44	1,125	—
Others	474	143	322	180
Total	2,722	406	7,575	3,993

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Dec. 11, 1926, with comparisons:

CATTLE.

	Week ending Dec. 11.	Prev. week.	Cor. week.
Chicago	33,831	32,930	38,213
Kansas City	25,005	24,786	27,172
Omaha	21,235	19,712	24,698
St. Louis	12,807	10,070	16,543
St. Joseph	9,040	11,478	10,681
St. Paul	11,038	11,571	14,446
Oklahoma City	4,477	4,028	5,138
Indianapolis	6,103	5,955	6,180
Milwaukee	3,559	5,187	3,766
Wichita	1,407	1,738	2,252
Denver	2,723	3,163	2,887
St. Paul	14,625	14,717	14,986
Total	148,256	152,252	187,682

HOGS.

	Week ending Dec. 11.	Prev. week.	Cor. week.
Chicago	73,037	71,432	52,210
Kansas City	32,981	30,204	29,280
Omaha	65,563	56,186	67,411
St. Louis	32,275	31,455	91,106
St. Joseph	36,804	37,153	41,412
St. Paul	47,314	40,124	55,484
Oklahoma City	3,805	3	

December 18, 1926.

THE NATIONAL PROVISIONER

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—There was a firmer tone to hide market during week, with early sales at $\frac{1}{2}$ c advance on some branded descriptions and later sales on heavy native steers at $\frac{1}{2}$ c advance. Trading moderate, sales of around 70,000 hides being reported; however, holdings very light on some descriptions and packers could move more if available. On other descriptions no trading reported, with $\frac{1}{2}$ c advance asked on those hides. Movement covered mostly late Nov. and Dec. hides.

Spready native steers quiet and nominally 16@16 $\frac{1}{2}$ c; some dating from Oct. to end of year available at 16c. Around 10,000 heavy native steers sold at new price of 15 $\frac{1}{2}$ c. Stocks of extreme native steers not large and 14 $\frac{1}{2}$ c asked, buyers' ideas 14c.

Butt branded steers sold well into current kill, around 15,000 bringing 14 $\frac{1}{2}$ c, or $\frac{1}{2}$ c advance. Around 15,000 Colorados were reported sold at 14c, these also up $\frac{1}{2}$ c. Stocks of heavy Texas steers light; one packer moved 700, another 1,000 at 14 $\frac{1}{2}$ c, a new price. Light Texas steers 13c bid, 13 $\frac{1}{2}$ c asked. Extreme light Texas steers 12 $\frac{1}{2}$ c bid, 13c asked.

Market on heavy native cows rather mixed. Around 15,000 sold at 13 $\frac{1}{2}$ c, with sales totalling around 8,000 at 13 $\frac{1}{2}$ c about the same time. Light native cows 13 $\frac{1}{2}$ c bid and 14c asked; a few reported moving early at low figure. Inquires for good lots of branded cows at bid price of 12 $\frac{1}{2}$ c; holders firm for 13c.

Sales of around 4,000 native bulls at 10c for Nov.-Dec. take-off. Branded bulls quoted nominally at 9c for southerns and 8c for northerns.

SMALL PACKER HIDES.—Small packer hide market inactive, locally, all Chicago killers having previously sold their Nov. and Dec. productions at 13c for all-weight native steers and cows and 12 $\frac{1}{2}$ c for branded; native bulls were included at 9@9 $\frac{1}{2}$ c and branded bulls at 7@7 $\frac{1}{2}$ c.

COUNTRY HIDES.—Country hides firm, with offerings rather light. There is a good demand for all-weights at 11@11 $\frac{1}{2}$ c, selected, for prompt delivery. Heavy steers and cows priced at 10 $\frac{1}{2}$ @11c, with some heavy cows for later delivery available at 10c. Buff weights continue in fairly good demand at 11@11 $\frac{1}{2}$ c and some 45/50 lb. free of grub held at 11 $\frac{1}{2}$ c. Extremes steady and priced around 14c for 25/45 lb. down to 13c for 25/50 lb. good hides. Bulls 7 $\frac{1}{2}$ @8c, selected, asked. All-weight western branded quoted at 9 $\frac{1}{2}$ c, flat, Chicago freight.

CALFSKINS.—Packer calfskins were active early in week, around 60,000 reported as having moved. Details confidential but intimated 18 $\frac{1}{2}$ c basis for Novembers.

First salted Chicago city calfskins priced at 17c, in line with last trading. Outside city skins quoted at 16@17c, according to quality. Resalted skins rather slow and priced at 13 $\frac{1}{2}$ @15 $\frac{1}{2}$ c. Straight countries quoted at 13 $\frac{1}{2}$ @14c.

KIPS SKINS.—Packer kips quiet but firm and 18c asked for Nov. natives; last trading 17 $\frac{1}{2}$ c. Overweights in good demand and quoted nominally at 16 $\frac{1}{2}$ c, last sales price; branded quoted at 14c on same basis.

First salted Chicago city kips last sold at 16 $\frac{1}{2}$ c and some talking up to 17c. Outside city kips 16@16 $\frac{1}{2}$ c asked. Resalted lots priced at 14@15 $\frac{1}{2}$ c, according to quality. Straight countries quoted at 13 $\frac{1}{2}$ @14c.

Packer regular slunks last sold in a small way at \$1.25; one packer reports several inquiries recently and is offering Dec. slunks at \$1.50. Hairless slunks last sold at 85c flat, for No. 1's and 2's.

HORSE HIDES.—Market steady. Choice renderers up to \$5.25 and \$5.50 asked, with full heads and shanks. Good

mixed lots priced around \$4.50. Ordinary country lots quoted at \$4.00@4.25.

SHEEPSKINS.—Dry pelts priced at 21@23c per lb., according to section. Packer shearlings dull and inactive; last sale at \$1.25, mostly No. 1's, last week. Pickled skins continue easy; some sales quietly on private terms and some inclined to call market around \$7.00@7.25; last confirmed trading of previous week at \$7.50@7.75 for straight run of lambs. Packer wool lambs selling at \$2.75 per cwt. live lamb at Chicago; New York market quoted at \$2.80 per cwt. live lamb.

PIGSKINS.—No. 1 pigskin strips quiet and priced nominally at 7 $\frac{1}{2}$ @8c, based on sales of a couple cars previous week. Gelatine stocks sold during the week at 4 $\frac{1}{2}$ c; some asking up to 5 $\frac{1}{2}$ c.

New York.

PACKER HIDES.—There is a good demand for city packer hides and the advance of $\frac{1}{2}$ c on branded hides at both New York and the western market is expected to influence other descriptions also. Kosher native steers 15 $\frac{1}{2}$ c asked, butts 14 $\frac{1}{2}$ c asked, Colorados 14c asked, for Dec. take-offs. Bulls quoted at 9 $\frac{1}{2}$ @10c asked.

COUNTRY HIDES.—Country hides continue strong, with prices steady. Stocks are reported light and hides are offered only sparingly. Heavy steers and cows in demand at 10@10 $\frac{1}{2}$ c with holders asking 10 $\frac{1}{2}$ @11c. Extremes are rather scarce and good 25/45 lb. weight have sold at 14c for prompt delivery. Good all-weights quoted at 10@10 $\frac{1}{2}$ c.

CALFSKINS.—New York city calfskin market more active and light weights about cleaned up. Last trading reported at \$1.65@1.70 for 5-7's, \$1.80@1.85 for 7-9's and some sales of 9-12's reported at \$2.50 with previous trading at \$2.55. Veal kips 12-17 lb. quoted around \$3.00@3.15; 17-18 lb. and up priced around \$4.00.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for week ending Dec. 11, 1926, 5,771,000 lbs.; previous week, 5,600,000 lbs.; same week, 1925, 2,653,000 lbs.; from Jan. 1 to Dec. 11, 180,329,000 lbs.; same period, 1925, 163,942,000 lbs.

Shipments of hides from Chicago for week ending Dec. 11, 1926, 6,131,000 lbs.; previous week, 5,006,000 lbs.; same week, 1925, 6,335,000 lbs.; from Jan. 1 to Dec. 11, 252,568,000 lbs.; same period, 1925, 232,986,000 lbs.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending December 9, 1926, with comparisons:

BUTCHER STEERS.				
1,000-1,200 lbs.				
	Week ended	Same	Previous	Dec. 11, 1925.
Dec. 9.				
Toronto	\$ 7.50	\$ 7.00	\$ 8.85	
Montreal (W)	7.25	7.00	7.50	
Montreal (E)	7.25	7.00	7.50	
Winnipeg	6.25	6.00	7.00	
Calgary	5.00	5.80	7.25	
Edmonton	5.50	5.50	6.50	

VEAL CALVES.				
	Week ended	Same	Previous	Dec. 11, 1925.
Toronto	\$14.25	\$13.00	\$15.00	
Montreal (W)	12.00	11.50	12.00	
Montreal (E)	12.00	11.50	12.00	
Winnipeg	8.00	7.00	7.00	
Calgary	5.50	5.10	6.50	
Edmonton	6.00	6.50	6.50	

SELECT BACON HOGS.				
	Week ended	Same	Previous	Dec. 11, 1925.
Toronto	\$12.50	\$11.67	\$14.26	
Montreal (W)	12.90	12.07	13.75	
Montreal (E)	12.90	12.07	13.75	
Winnipeg	11.55	11.00	12.75	
Calgary	11.82	11.82	12.92	
Edmonton	12.10	11.82	12.55	

GOOD LAMBS.				
	Week ended	Same	Previous	Dec. 11, 1925.
Toronto	\$12.75	\$12.75	\$17.50	
Montreal (W)	12.75	12.75	12.50	
Montreal (E)	11.75	11.75	12.50	
Winnipeg	9.75	9.75	12.00	
Calgary	10.00	10.00	12.00	
Edmonton	9.25	9.25	12.00	

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Dec. 11, 1926.

CATTLE.				
	Dec. 11.	Dec. 11.	week.	week.
Chicago	35,821	32,920	38,212	1925.
Kansas City	30,065	29,687	32,687	
Omaha	21,407	21,415	22,368	
East St. Louis	13,807	15,079	17,930	
St. Joseph	8,650	6,665	10,384	
St. Louis	10,831	11,223	10,047	
Cudahy	942	636	1,108	
Ft. Worth	7,600	9,065	—	
Philadelphia	2,320	2,531	2,224	
Indianapolis	6,190	5,379	5,049	
Boston	2,029	2,029	2,029	
N. Y. and Jersey City	10,285	10,042	9,968	
Oklahoma City	5,373	5,907	6,614	
Total	152,140	157,415	159,551	

HOGS.				
	Dec. 18, '26.	Dec. 11, '26.	Cor. week.	Cor. week.
Chicago	126,100	129,000	165,000	
Kansas City	32,081	30,452	22,398	
Omaha	35,619	31,441	34,075	
East St. Louis	32,275	31,495	41,428	
St. Joseph	28,038	26,629	32,029	
St. Louis	20,033	27,154	35,027	
Cudahy	12,254	11,962	20,751	
Fort Worth	3,634	4,685	—	
Philadelphia	22,416	16,785	28,067	
Indianapolis	33,705	20,104	30,735	
Boston	18,073	12,267	17,894	
N. Y. and Jersey City	63,270	54,483	68,672	
Oklahoma City	2,085	4,531	2,476	
Total	446,785	422,683	507,505	

SHEEP.				
	Dec. 18, '26.	Dec. 11, '26.	Cor. week.	Cor. week.
Chicago	73,037	71,482	52,310	
Kansas City	16,785	20,087	25,220	
Omaha	20,648	20,885	26,120	
East St. Louis	9,484	8,113	8,838	
St. Joseph	15,728	16,774	18,768	
St. Louis	9,170	15,346	9,790	
Cudahy	406	283	354	
Fort Worth	2,219	1,815	—	
Philadelphia	5,747	5,632	5,750	
Indianapolis	2,236	1,683	778	
Boston	7,026	6,214	5,083	
N. Y. and Jersey City	56,987	56,119	50,125	
Oklahoma City	38	150	75	
Total	228,200	240,960	201,558	

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending December 18, 1926, with comparisons, are reported as follows:

PACKER HIDES.				
	Dec. 18, '26.	Dec. 11, '26.	Cor. week.	Cor. week.
Spready native steers	16	16	16	17
Heavy native steers	15 $\frac{1}{2}$	15	15 $\frac{1}{2}$	15 $\frac{1}{2}$
Heavy Texas Steers	14 $\frac{1}{2}$	14	14	15
Heavy butt branded steers	14 $\frac{1}{2}$	14	14	15
Heavy Colorado steers	14	13 $\frac{1}{2}$	14	14
Ex-light Texas steers	12 $\frac{1}{2}$ b 18ax	12 $\frac{1}{2}$	12 $\frac{1}{2}$	12 $\frac{1}{2}$
Branded cows 12 $\frac{1}{2}$ b 18ax	12 $\frac{1}{2}$	12 $\frac{1}{2}$	12 $\frac{1}{2}$	12 $\frac{1}{2}$
Heavy native cows	13 $\frac{1}{2}$ b 18ax	13 $\frac{1}{2}$	13 $\frac{1}{2}$	14 $\frac{1}{2}$
Light native cows	13 $\frac{1}{2}$ b 14ax	13 $\frac{1}{2}$	13 $\frac{1}{2}$	13 $\frac{1}{2}$
Native hts.	10	10	10	12
Branded bulls 8 b 9	8	8	9	9
Calfskins	18 $\frac{1}{2}$	18 $\frac{1}{2}$	18 $\frac{1}{2}$	20 $\frac{1}{2}$
Kips	18 $\frac{1}{2}$	18 $\frac{1}{2}$	18 $\frac{1}{2}$	18 $\frac{1}{2}$
Kips, overw't.	16 $\frac{1}{2}$	16	16 $\frac{1}{2}$	16 $\frac{1}{2}$
Kips, branded	14	14	14	14 $\frac{1}{2}$
Slunks, regular	1.00@1.25	1.25	1.25	1.25
Slunks, hairless	1.00@1.25	1.25	1.25	1.25
Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.	1.00@1.25	1.25	1.25	1.25

COUNTRY HIDES.				
	Dec. 18, '26.	Dec. 11, '26.	Cor. week.	Cor. week.
Heavy steers	10 $\frac{1}{2}$ b 11 $\frac{1}{2}$	10	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Heavy cows	10	11	10	10 $\frac{1}{2}$
Buff.	11	11 $\frac{1}{2}$	11	11 $\frac{1}{2}$
Extremes	11	11 $\frac{1}{2}$	11	11 $\frac{1}{2}$
Ex-lights	11 $\frac{1}{2}$ b 8ax	12 $\frac{1}{2}$ b 8ax	12 $\frac{1}{2}$ b 8ax	12 $\frac{1}{2}$ b 8ax
Calfskins	13 $\frac{1}{2}$ b 14	13 $\frac{1}{2}$ b 14	13 $\frac{1}{2}</$	

ICE AND REFRIGERATION

ICE NOTES.

Roanoke Ice & Cold Storage Company, Inc., has begun construction of a \$15,000 addition to its plant in Roanoke, Va.

Mississippi Ice & Utilities, Inc., plans to spend around \$25,000 on additions and improvements to its plant in Gulfport, Miss., it is reported.

It is reported that the Florida Power and Light Company, 31 Civic Bldg., Miami, Fla., has acquired a building on E. Garden street, Pensacola, Fla., which it will remodel and convert into a cold storage plant.

Jasper Ice & Cold Storage Company

plans to install a 10-ton capacity plant in Jasper, Fla.

Charles Weinberger and associates, of 7022 St. Charles avenue, New Orleans, La., have acquired a site in Hammond, La., where they plan to erect an ice and cold storage plant at a cost of around \$300,000.

It is reported that the Florida Power & Light Company, 31 Civic Bldg., Miami, Fla., plans to build a new \$200,000 ice plant in Punta Gorda, Fla.

McColgan-Kramer Interests of McComb, Miss., have begun work on a new, modern cold storage plant in Hammond, La. Initial expenditure will run around \$500,000.

CHECK REFRIGERATING PLANT.

C. T. Baker, in "Refrigeration"

The period of annual plant overhauling and repairing is again "just around the corner." Doubtless many plant managers and engineers are planning their overhauling program at this time, with a view to correcting the many things that the past season's operation may have shown to be defective, or at least not entirely correct.

The annual overhauling and repair period may be turned to good account by proper management and the money thus spent be made to produce excellent results the following season; however it often happens that both time and money are wasted and the ultimate results the following summer are anything but satisfactory.

No money should be spent and no work undertaken until after a comprehensive program has been worked out covering the entire matter of repairs and alterations. When such a program is completed, the work should be systematized so as to insure the prompt and efficient handling of details pertaining to the construction and repairs necessary to be done.

It is obviously poor business and poor engineering to order repair parts and materials before it is definitely known that such materials are actually needed.

A careful investigation before purchasing repair parts for machinery and apparatus will indicate what is required. This might easily call for considerable dismantling beforehand, but it is more economic to get the facts than to guess.

If a careful record has been kept during the operating season of the difficulties encountered and the specific failures that have occurred in the entire plant, this will prove valuable in planning improvements to be made during the repair season.

Sound judgment and horse sense are just as necessary to the handling of plant repairs and changes as is necessary to plant operation.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Dec. 11, 1926, are reported officially as follows:

Point of origin.	Commodity	Amount.
Canada—Quarters of beef	138	
Canada—Half carcasses	10	
Canada—Smoked meat	2,230 lbs.	
Canada—Beef cuts	21,100 lbs.	
Canada—Pork cuts	65,308 lbs.	
Canada—S. P. pork	27,000 lbs.	
Canada—Ox tongues	8,653 lbs.	
New Zealand—Lamb carcasses	8	
Italy—Sausage	31,280 lbs.	
Italy—Smoked pork	445 lbs.	
Italy—Beef in tins	190 lbs.	
Italy—Cooked pork in tins	1,155 lbs.	
Argentina—Corned beef in tins	27,600 lbs.	
France—Cooked pork in tins	286 lbs.	
England—Smoked pork	1,170 lbs.	
Uruguay—Jerked pork	100 lbs.	
Germany—Smoked pork	7,729 lbs.	
Germany—Sausage	6,052 lbs.	
Germany—Sausage in tins	6,701 lbs.	
Germany—Cooked hams	76 lbs.	
Germany—Bouillon cubes	1,307 lbs.	
Holland—Sausage in tins	16,040 lbs.	
Holland—Cooked hams in tins	2,733 lbs.	
Holland—Smoked pork	1,484 lbs.	
Holland—Sausage	2,619 lbs.	
England—Beef extract in jars	16 lbs.	
England—Bouillon cubes	5,000 lbs.	
Czechoslovakia—Sausage	528 lbs.	
Czechoslovakia—Lamb carcasses	690	

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YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.

December 18, 1926.

THE NATIONAL PROVISIONER

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NEW INSTITUTE MEETINGS.

(Continued from page 27.)

Franklin, Chairman; E. C. Andrews, S. T. Nash, Elmore M. Schrot, T. E. Tower.

Constituent Regions	Territory	Regional Chairman
Buffalo	New York north of and including Kingston; also Erie, Pa.	James G. Cowrie
Pittsburgh	Pennsylvania west of Harrisburg and Williamsport, and West Virginia	George L. Franklin
Cleveland	Ohio north of Columbus	S. T. Nash
Cincinnati	Ohio south of and including Columbus	Elmore M. Schrot
Detroit	Michigan	T. E. Tower

DIVISION III.

February meeting of Division III: At Nashville, Friday, Feb. 11, 1927.

June meeting of Division III: At Knoxville.

Divisional Committee: Karl M. Zah, Chairman; E. S. Papy, Henry Neuhoff.

Constituent Regions	Territory	Regional Chairman
Kentucky	Kentucky	Karl M. Zah
Southeastern	North and South Carolina, Georgia, Florida, Alabama, Mississippi and Louisiana	E. S. Papy
Tennessee	Tennessee	Henry Neuhoff

DIVISION IV.

February meeting of Division IV: St. Louis, Thursday, Feb. 10, 1927.

June meeting of Division IV: Place to be announced.

Divisional Committee: The Regional chairmen.

Constituent Regions	Territory	Regional Chairman
Illinois-Indiana	Illinois north of Springfield and Indiana	To be announced
St. Louis	Illinois south of Springfield and including Missouri east of Springfield, Missouri	F. A. Hunter
Wisconsin	Wisconsin	To be announced

DIVISION V.

February meeting of Division V: At Des Moines, Tuesday, Feb. 8, 1927.

June meeting of Division V: At Davenport.

Divisional Committee: Jay C. Hormel, Chairman; John W. Rath, William Diesing.

Constituent Regions	Territory	Regional Chairman
Minnesota	Minnesota	Jay C. Hormel
Iowa	Iowa	John W. Rath
Omaha	North and South Dakota and Nebraska	William Diesing

DIVISION VI.

June meeting of Division VI: Place to be announced.

Divisional Committee: R. T. Keefe, Chairman; H. S. Bicket, R. E. Paine.

Constituent Regions	Territory	Regional Chairman
Middle Southwestern	Arkansas, Oklahoma and Kansas west of and including Arkansas City	R. T. Keefe
Kansas City	Kansas east of Arkansas City and Missouri west of and including Springfield and Sedalia	H. S. Bicket
Southwestern	Texas and New Mexico	R. E. Paine

DIVISION VII.

June meeting of Division VII: At Denver.

Divisional Chairman: G. H. Nuckolls.

Constituent Regions	Territory	Regional Chairman
Colorado-Wyoming-Montana	Wyoming and Montana	G. H. Nuckolls

DIVISION VIII.

June meeting of Division VIII: At San Francisco.

Divisional Committee: T. P. Breslin, Chairman; C. J. Hooper, B. C. Darnall.

Constituent Regions	Territory	Regional Chairman
Southern Pacific	Southern California, Utah, and Arizona	T. P. Breslin
Northern California	California north of Fresno; Nevada	C. J. Hooper
Northwestern	Oregon, Washington, Idaho	B. C. Darnall

THE NATIONAL PROVISIONER



Authorities now agree on the supremacy of Pure Baked Cork Board for cold storage insulation purposes, and

Pure Baked Cork

for cold pipe lines.

Substitutes have been tried and have failed.

For high grade corkboard, second to none in quality, always specify

Mundet Jointite Cork Board

Our organization of trained engineers throughout the United States will gladly help with your insulation problems without the least obligation.

L. Mundet & Son, Inc.

Established 1865

Hillside,

New Jersey

New York Office: 461 Eighth Ave.

Also Manufacturers of Jointite Pure Cork Sectional Pipe Covering and Moulded Fitting Covers

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Dec. 11, 1926, with comparisons:

	Week ending Dec. 11.	Prev. week.	Cor.
Western dressed meats:			
Steers, carcasses	2,761	3,146	2,222
Cows, carcasses	2,011	1,848	2,519
Bulls, carcasses	35	42	34
Veals, carcasses	1,859	1,623	1,649
Lambs, carcasses	14,343	11,736	15,877
Mutton, carcasses	724	460	626
Pork, lbs.	870,982	592,008	656,937
Local slaughter:			
Cattle	2,198	2,458	2,241
Calves	1,507	1,730	1,736
Hogs	18,972	12,257	17,386
Sheep	7,626	6,214	5,083

OCT. GERMAN PORK SUPPLIES.

At 214,000 head, October hog receipts at 14 German markets were slightly larger than for September, but were 12,000 head under last year, according to preliminary figures cabled by G. C. Haas, American Agricultural Commissioner at Berlin.

Hog slaughtering reaching 283,000 head for the month, also exceeded September and was about the same as a year ago. German bacon imports, totaling 1,984,000 lbs., were the same as for the two preceding months, but were 458,000 lbs. under October, 1925.

October, 1926, lard imports were comparatively high at 21,385 lbs., being about 3,500,000 lbs. over the preceding month, and about the same as a year ago.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.



Typical installation of Frick
Enclosed Belt Driven
Refrigerating Machine.



Refrigerating Machines

All sizes, all types, for
Packers, Meat Markets,
dairies, cold storage plants,
ice cream plants, hotels,
office buildings, etc.

Bulletins on request



STEVENSON'S 1922

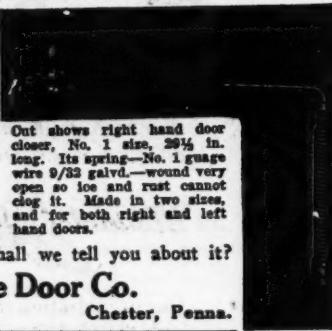
"Man Size" Door Closer
stops the loss—the outflow of dry cold air,
the ruinous inflow of warm moist air—at
unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left
hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.
1511 West Fourth St. Chester, Penna.



Out shows right hand door
closer, No. 1 size, 29½ in.
long. Its spring—No. 1 gauge
wire 9/16 galvd.—wound very
open so it can rust cannot
drag it. Made in two sizes,
and for both right and left
hand doors.

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12" x 8"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

PORK IN THE WORLD WAR.

(Continued from page 28.)

at the Peace Conference, pointing out what had happened and that the French and Italians, but not the British, had restored their programs. He said in part:

"The Allied food necessities have been outlined from time to time by a series of programs made up by the Inter-Allied Food Council. The latest of these programs is as recent as the 15th of December and calls for our entire January surplus. Our manufacturers have provided the particular types of manufacture required by each of these governments and have enormous stocks of these materials in hand ready for delivery in accordance with the indicated programs above mentioned.

"While we can protect our assurances given producers in many commodities, the

most acute situation is in pork products, which are perishable and must be exported. We have, in January, a surplus of about 400,000,000 pounds, and the French, Italian, and Belgian Relief and other customary orders, when restored, will cover 60% of such.

Danger of Ruin to Packers.

"The British orders, at the rate indicated in their official programs, would have been 140,000,000 pounds and covered our deficiency plus some help I am giving from the Relief. The British position is that they have sufficient supplies to last them for some weeks and that they wish to reduce their stocks.

"If there should be no remedy to this situation, we shall have a debacle in the American markets, and with the advances of several hundred million dollars now outstanding from the banks to the pork products industry, we shall not only be precipitated into a financial crisis, but shall betray the American farmer who has en-

gaged himself to these ends. The surplus is so large that there can be no absorption of it in the United States and it, being perishable, will go to waste.

British Refuse to Aid.

"Mr. Davis and I have endeavored for the last six weeks to arrive at some cooperative action with the British agencies to forefend this situation and, as indicated above, the final result has been the refusal on their part to cooperate. We have suggested that the British Government should join with ourselves in the purchase of the necessary amounts of fats at our assured price to be resold to the liberated and enemy territories in order to prevent the above debacle, and this they have finally refused.

"I wish to assure you again that the prices we are maintaining are the very minimum on which our American producers can come out whole on the effort they have made in the Allied cause, and I cannot impress upon you too strongly the reaction that will arise in the United States if this situation falls to the ground.

"With Mr. Davis, I have prepared the attached memorandum which I would like to suggest should be presented by you to the Allied Premiers at the earliest possible moment, as I cannot conceive that men with their vision as to the present situation will tolerate for one moment the attitude taken."

Efforts to Avert Disaster.

By the memorandum referred to in his letter, Mr. Hoover attempted to secure some concrete acknowledgment by the Allied Governments with regard to the urgently needed food supplies for the liberated, neutral, and enemy countries. Mr. Hoover knew at first-hand how serious the situation was, and that it was impossible to expect stabilized government when a large percentage of the people in these countries were suffering for want of food and many of their relatives and neighbors were actually dying from starvation.

He further tried to secure a definite recognition by the Allies of their moral obligation with regard to surplus foods produced by the United States at their earnest solicitation. The immediate concrete proposal was that Great Britain, France, and the United States should jointly purchase 180,000,000 pounds of pork products in addition to the regular Allied programs and that this pork should be made available for sale to Germany on terms and conditions to be determined later.

Cooperation of the Allies denied in relaxing blockade restrictions so that surplus food products could be shipped to enemy and neutral countries, efforts to avert catastrophe, and entrance of packers into private trade with all countries possible will be covered in next installment of this story.

LONDON PORK SUPPLY LARGER.

Larger quantities of pork were handled by the London Central Markets during October, 1926, than during the preceding month or a year ago, according to preliminary figures cabled by E. A. Foley, American Agricultural Commissioner at London.

At 7,510,000 pounds, supplies of British and Irish pork were the largest recorded in recent years. Continental supplies reached 269,000 pounds in October, showing a slight gain over September. The meat quarantine is still effective, however, so that continental supplies are still far below normal.

Stocks of refined lard at Liverpool on October 31, at 9,892,000 pounds, were somewhat under the September 30 figure but about equal to last year. Liverpool stocks of bacon, hams and shoulders on the same date reached 9,205 boxes, a decrease of about 1,600 boxes below September 30, but a substantial increase over last year.



Facts About Cooler Doors



Our new Catalog No. 13 on Cooler and Freezer Doors, Refrigerator Fronts, and Automatic Ice Chutes, has just been issued. We shall gladly mail you a copy upon request.

Today everyone realizes that no cold storage plant can reach and maintain a high standard of efficiency, unless the doors used are the best obtainable.

But—not everyone is familiar with the tremendous differences in cooler and freezer doors—differences in construction, in durability, in operating efficiency, in year-after-year cost of service—differences that are directly reflected in the operating costs and yearly balance sheets of the cold storage or refrigerating plant.

So that every plant owner and engineer may have definite facts regarding cooler doors, facts to use in selecting doors that will pay dividends regularly in the form of reduced operating costs, we intend publishing a series of "Facts Talks" on cooler and freeze doors.

Look for the first of this series next month.

gamison Doors

Jamison Cold Storage Door Co.

Hagerstown, Maryland, U. S. A.

Chicago Section

A Canadian visitor this week was Walter Ray, of P. Burns & Co., Vancouver, B. C.

J. M. Bell, of Powers-Begg & Co., Jacksonville, Ill., made a trip to the city this week.

President J. T. McMillan, of the J. T. McMillan Co., St. Paul, Minn., was a Chicago visitor during the week.

Jay E. Decker, president of Jacob E. Decker & Sons Co., Mason City, Ia., reached the city late in the week.

R. M. Shearer, general manager of Armour and Company at Denver, Colo., was a visitor in the city this week.

R. M. Watson, manager of the New England Dressed Meat & Wool Co., Boston, Mass., was a business caller in the city during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 46,455 cattle, 11,152 calves, 92,994 hogs and 49,779 sheep.

Carl M. Aldrich, Jr., Minneapolis branch house manager for the Northern Packing Co., Grand Forks, N. D., passed through Chicago this week on his way south.

Edw. M. Goossens, head of the well-known firm of Goossens & Van Rossem, provision dealers and importers, Rotterdam, Holland, was in Chicago this week in the course of an American trip.

Provision shipments from Chicago for the week ending Dec. 11, 1926, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week.
Cured meats, lbs.	17,850,000	17,062,000	14,288,000
Fresh meats, lbs.	43,950,000	46,330,000	44,384,000
Lard, lbs.	8,673,000	12,019,000	11,605,000

H. C. GARDNER **F. A. LINDBERG**
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural,
SPECIALISTS, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations,
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1184 Marquette Bldg. **CHICAGO**

Fred J. Anders **Chas. H. Reimers**
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
314 Erie Bldg.
Cleveland, O.

Packing House
Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You profit by Our 25 Years' Experience.
Lower Construction Cost. Higher Efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

C. W. RILEY, Jr.
BROKER
2100 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow.
Offerings Solicited

LEON DASHEW
Counselor At Law
230 Fifth Ave., New York

A. Koegel, of A. Koegel & Company, well-known sausage manufacturers in Flint, Mich., was a caller at THE NATIONAL PROVISIONER office this week. He reports business very good in his section of the country.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith.

THE MAN WHO BOOSTS—

- His own home town is increasing the value of his own property.
- For the firm that employs him is making his own job more valuable.
- His competitor makes it easier for everyone to do business.
- Any worthy movement gets more out of the boosting than the movement does.
- Gets a reputation that is worth more than any "pull."
- Is a near relative to the man who builds.
- Himself is always in danger unless he has the facts.

Prices realized on Swift & Company's sales of carcass beef in Chicago for week ending Saturday, December 11, 1926, on shipments sold out were as follows: Cows, common to good, 9@12c; steers, common to medium, 12.50@16.50c; steers, good to choice, 17@20c; and averaged 12.88 cents a pound.

T. F. Driscoll, advertising manager of Armour & Company, has been elected a director of the Audit Bureau of Circulations, the organization which scrutinizes the circulation of the reputable newspapers and magazines of the country, which are also members of this bureau. Mr. Driscoll is also a director of the Association of National Advertisers.

Barney Brennan isn't in the Loop often, but the other day he dropped into a friend's office with the remark: "You are

Packing House Products

Oldest Brokers in Our Line

Tallow
Grease
Provisions
Oils
Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.



GRICE ASSOCIATES

INCORPORATED
Consultants to Management

METROPOLITAN BANK BLDG.
MINNEAPOLIS, MINNESOTA

155 Congress Street

Detroit, Mich.

George F. Fine Walter L. Munnecke Co.

Packing House & Cold Storage

Construction; Cork Insulation &

Overhead Track Work

510 Murphy Bldg.

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Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
December 16, 1926.

Green Meats.

Regular Hams—

8-10 lbs. avg.	20 1/4
10-12 lbs. avg.	21 1/2
12-14 lbs. avg.	21 1/2
14-16 lbs. avg.	21 1/2
16-18 lbs. avg.	21 1/2
18-20 lbs. avg.	21 1/2

Skinned Hams—

14-16 lbs. avg.	24
16-18 lbs. avg.	24
18-20 lbs. avg.	24
20-22 lbs. avg.	24
22-24 lbs. avg.	24
24-26 lbs. avg.	24
26-30 lbs. avg.	24

Picnics—

4-6 lbs. avg.	14
6-8 lbs. avg.	14
8-10 lbs. avg.	13 1/2
10-12 lbs. avg.	13 1/2
12-14 lbs. avg.	13 1/2

Bellies—(square cut and seedless)

6-8 lbs. avg.	24
8-10 lbs. avg.	23
10-12 lbs. avg.	22
12-14 lbs. avg.	21
14-16 lbs. avg.	20
16-20 lbs. avg.	19 1/2

Pickled Meats.

Regular Hams—

8-10 lbs. avg.	22 1/2
10-12 lbs. avg.	22
12-14 lbs. avg.	22
14-16 lbs. avg.	23 1/2
16-18 lbs. avg.	24
18-20 lbs. avg.	24

Boiling Hams—(house run)

16-18 lbs. avg.	24 1/2
18-20 lbs. avg.	24 1/2
20-22 lbs. avg.	23 1/2

Skinned Hams—

14-16 lbs. avg.	23 1/2
16-18 lbs. avg.	23
18-20 lbs. avg.	22 1/2
20-22 lbs. avg.	20
22-24 lbs. avg.	19
24-26 lbs. avg.	19 1/2
26-30 lbs. avg.	17

Picnics—

4-6 lbs. avg.	15 1/2
6-8 lbs. avg.	14 1/2
8-10 lbs. avg.	13 1/2
10-12 lbs. avg.	12 1/2
12-14 lbs. avg.	12 1/2
14-16 lbs. avg.	12 1/2
16-20 lbs. avg.	12 1/2

Bellies—(square cut and seedless)

6-8 lbs. avg.	23
8-10 lbs. avg.	22
10-12 lbs. avg.	21
12-14 lbs. avg.	20
14-16 lbs. avg.	19
16-20 lbs. avg.	17 1/2

Dry Salt Meats.

Extra short clears, 35/45.	13
Extra short ribs, 35/45.	13
Regular plates, 6-8.	10 1/2
Clear plates, 4-6.	11
Jowl butts.	11

Fat Backs—

8-10 lbs. avg.	11 1/2
10-12 lbs. avg.	11 1/2
12-14 lbs. avg.	11 1/2
14-16 lbs. avg.	12 1/2
16-18 lbs. avg.	12 1/2
18-20 lbs. avg.	12 1/2
20-25 lbs. avg.	12 1/2

Clear Bellies—

14-16 lbs. avg.	18
16-18 lbs. avg.	17 1/2
18-20 lbs. avg.	17 1/2
20-25 lbs. avg.	17
25-30 lbs. avg.	15 1/2
30-35 lbs. avg.	14 1/2
35-40 lbs. avg.	13 1/2
40-50 lbs. avg.	12 1/2

PURE VINEGARS

A. P. CALLAHAN & COMPANY

407 SOUTH LA SALLE STREET

CHICAGO, ILL.

THE NATIONAL PROVISIONER

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, DECEMBER 11, 1926.

LARD—	Open.	High.	Low.	Close.
Dec.	12.15	12.00	12.02 1/2	
Jan.	12.10	12.05	12.05	
Mar.	12.10	12.10	12.05	
May	12.10	12.20	12.05	12.07 1/2

CLEAR BELLIES—

Jan.	14.00
May	13.30

MONDAY, DECEMBER 13, 1926.

LARD—	Open.	High.	Low.	Close.
Dec.	11.95-97 1/2	11.95	11.75	11.77 1/2
Jan.	11.95	11.95	11.82 1/2	11.82 1/2
Mar.	11.95-97 1/2	11.97 1/2	11.87 1/2	11.90ax
May	11.95	11.95	12.00	12.00

CLEAR BELLIES—

Jan.	14.00
May	12.95

SHORT RIBS—

Jan.	12.80ax
May	12.95

TUESDAY, DECEMBER 14, 1926.

LARD—	Open.	High.	Low.	Close.
Dec.	11.92 1/2	11.92 1/2	11.92 1/2	11.92 1/2
Jan.	12.02 1/2-05	12.05	11.92 1/2	12.02 1/2ax
Mar.	12.05	12.07 1/2	12.02 1/2	12.02 1/2ax
May	12.20-22 1/2	12.22 1/2	12.12 1/2	12.12 1/2

CLEAR BELLIES—

Jan.	14.15b
May	14.25

SHORT RIBS—

Jan.	13.55
May	13.30

THURSDAY, DECEMBER 16, 1926.

LARD—	Open.	High.	Low.	Close.
Dec.	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2
Jan.	12.00	11.92 1/2	12.00ax	
Mar.	12.10	12.10	12.10	12.10
May	12.15	12.17-20	12.12 1/2	12.17 1/2

CLEAR BELLIES—

Jan.	14.50b
May	14.40b

SHORT RIBS—

Jan.	13.55
May	13.50

FRIDAY, DECEMBER 17, 1926.

LARD—	Open.	High.	Low.	Close.
Dec.	11.87 1/2	11.87 1/2	11.87 1/2	11.87 1/2
Jan.	12.05	12.10	12.05	12.05
Mar.	12.05	12.07 1/2	12.02 1/2	12.02 1/2
May	12.15	12.17-20	12.12 1/2	12.17 1/2

CLEAR BELLIES—

Jan.	14.50b
May	14.40b

SHORT RIBS—

Jan.	13.55
May	13.50

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Dec. 16, 1926, with comparisons, were as follows:

Week ending	Dec. 16	Prev. week.	Cor. week.
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending,	Cor. week,
	Dec. 18.	1926.
Prime native steers.....	19 @ 20	18 @ 21
Good native steers.....	18 @ 18	18 @ 18
Medium steers.....	14 @ 16	12 @ 16
Heifers, good.....	13 @ 18	13 @ 20
Cows.....	9 @ 12	8 @ 12
Hind quarters, choice.....	25 @ 28	25 @ 28
Fore quarters, choice.....	16 @ 16	18 @ 18

Beef Cuts.

Steer Loins, No. 1.....	29 @ 39
Steer Loins, No. 2.....	28 @ 32
Steer Short Loins, No. 1.....	16 @ 16
Steer Short Loins, No. 2.....	13 @ 16
Steer Loin Ends (hips).....	23 @ 27
Steer Loin Ends, No. 2.....	22 @ 26
Cow Loins.....	16 @ 18
Cow Short Loins.....	25 @ 20
Cow Loin Ends (hips).....	16 @ 15
Steer Ribs, No. 1.....	21 @ 25
Steer Ribs, No. 2.....	20 @ 26
Cow Ribs, No. 1.....	15 @ 17
Cow Ribs, No. 2.....	15 @ 17
Cow Ribs, No. 3.....	11 @ 16
Steer Rounds, No. 1.....	14 @ 18
Steer Rounds, No. 2.....	14 @ 14
Steer Chucks, No. 1.....	14 @ 14
Steer Chucks, No. 2.....	13 @ 13
Cow Rounds.....	12 @ 9
Cow Chucks.....	11 @ 10
Steer Plates.....	10 @ 10
Medium Plates.....	8 @ 8
Briskets, No. 1.....	15 @ 20
Briskets, No. 2.....	12 @ 16
Steer Naval Ends.....	8 @ 11
Cow Naval Ends.....	8 @ 8
Fore Shanks.....	8 @ 6
Hind Shanks.....	7 @ 6
Rolls.....	21 @ 20
Strip Loins, No. 1, boneless.....	43 @ 45
Strip Loins, No. 2.....	37 @ 35
Strip Loins, No. 3.....	33 @ 35
Sirloin Butts, No. 1.....	27 @ 25
Sirloin Butts, No. 2.....	22 @ 20
Sirloin Butts, No. 3.....	15 @ 15
Beef Tenderloins, No. 1.....	65 @ 70
Beef Tenderloins, No. 2.....	60 @ 65
Rump Butts.....	18 @ 18
Flank Steaks.....	18 @ 18
Shoulder Clodds.....	15 @ 15
Hanging Tenderloins.....	10 @ 10

Beef Products.

Brains (per lb.).....	10 @ 12
Hearts.....	12 @ 12
Tongues.....	21 1/4 @ 23
Sweetbreads.....	38 @ 38
Ox-Tail, per lb.....	12 @ 11
Fresh Tripe, plain.....	4 @ 4
Fresh Tripe, H. C.	6 @ 6
Livers.....	9 1/4 @ 13
Kidneys, per lb.....	10 @ 10

Veal.

Choice Carcass.....	18 @ 20
Good Carcass.....	15 @ 17
Good Saddles.....	18 @ 23
Good Backs.....	12 @ 16
Medium Backs.....	8 @ 12

Veal Products.

Brains, each.....	11 @ 13
Sweetbreads.....	50 @ 60
Calf Livers.....	41 @ 42

Lamb.

Choice Lamb.....	25 @ 29
Medium Lamb.....	23 @ 27
Choice Saddles.....	28 @ 32
Medium Saddles.....	26 @ 29
Choice Fore.....	20 @ 25
Medium Fore.....	18 @ 23
Lamb Fries, per lb.....	32 @ 32
Lamb Tongues, each.....	13 @ 13
Lamb Kidneys, per lb.....	25 @ 25

Mutton.

Heavy Sheep.....	8 @ 12
Light Sheep.....	14 @ 16
Heavy Saddles.....	12 @ 15
Light Saddles.....	16 @ 18
Heavy Fores.....	8 @ 10
Light Fores.....	13 @ 14
Mutton Legs.....	18 @ 20
Mutton Loins.....	12 @ 15
Mutton Stew.....	11 @ 12
Sheep Tongues, each.....	13 @ 13
Sheep Heads, each.....	10 @ 10

Fresh Pork, Etc.

Dressed Hogs.....	24 @ 24
Pork Loins, 8@10 lbs. avg.....	22 @ 22
Hams.....	23 @ 23
Bellies.....	24 @ 24
Calas.....	26 @ 28
Skinned Shoulders.....	16 @ 17
Skinned Loinends.....	16 @ 16
Spare Ribs.....	17 @ 16
Leaf Lard.....	15 @ 17
Back Fat.....	13 @ 14
Butts.....	20 @ 20
Hocks.....	15 @ 15
Tails.....	17 @ 20
Neck Bones.....	6 @ 6
Tail Bones.....	12 @ 12
Skin Bones.....	9 @ 9
Blade Bones.....	14 @ 15
Pig's Feet.....	6 @ 6
Kidneys, per lb.....	8 @ 9
Livers.....	5 1/4 @ 6
Brains.....	15 @ 15
Ears.....	9 @ 9
Snouts.....	8 @ 9
Heads.....	10 @ 10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	
Country style sausage, fresh in link.....	
Country style sausage, fresh in bulk.....	
Mixed sausage, fresh.....	
in pork casings.....	
Frankfurts in sheep casings.....	
Bologna in beef bungs, choice.....	
Bologna in beef middles, choice.....	
Liver sausage in hog bungs.....	
Liver sausage in beef rounds.....	
Head cheese.....	
New England luncheon specialty.....	
Liberty luncheon specialty.....	
Minced luncheon specialty.....	
Tongue sausage.....	
Blood sausage.....	
Polish sausage.....	
Souse.....	

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	
Cervelat, new condition, in hog bungs.....	
Cervelat, new condition, in beef middles.....	
Thuringer Cervelat.....	
Farmer.....	
Holsteiner.....	
B. C. Salami, choice.....	
Milano Salami, choice in hog bungs.....	
C. Salami, new condition.....	
Prinsen, choice, in hog middles.....	
Genoa style Salami.....	
Pepperoni.....	
Mortadella, new condition.....	
Capicoli.....	
Italian style hams.....	
Virginia hams.....	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 1 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	10 @ 10 1/2
Special lean pork trimmings.....	18 @ 18 1/2
Lean pork trimmings.....	19 @ 19 1/2
Pork cheek trimmings.....	14 @ 15
Pork hearts.....	10 @ 11
Fancy boneless beef meat (boneless).....	7 @ 7 1/2
Boneless chuck.....	10 1/4
Shank meat.....	8 1/4
No. 1 beef trimmings.....	8 1/4
Beef hearts.....	6 @ 6
Beef cheeks (trimmed).....	7 @ 7
Dr. canner cows, 300 lbs. and up.....	8 @ 8 1/4
Dr. cutters, 400 lbs and up.....	8 @ 8 1/4
Beef tripe.....	4 1/2 @ 4 1/2
Cured pork tongues (can. trim.).....	17 1/2 @ 18

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	
Beef rounds, domestic, 140 sets per tierce, per set.....	
Beef rounds, export, 220 sets per tierce, per set.....	
Beef middles, 110 sets, per tierce, per set.....	
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	
Beef weasands, No. 1, per piece.....	
Beef weasands, No. 2, per piece.....	
Beef bladders, small, per dozen.....	
Beef bladders, medium, per dozen.....	
Beef bladders, large, per dozen.....	
Hog casings, medium, per bbl. 100 yds.....	
Hog casings, narrow, per lb. f.o.b. f.t.a.	
Hog middles, without cap, per set.....	
Hog middles, with cap, per set.....	
Hog bungs, export.....	35 @ 36
Hog bungs, large prime.....	28 @ 28
Hog bungs, medium.....	22 @ 22
Hog bungs, small prime.....	11 @ 12
Hog bungs, narrow.....	11 @ 12
Hog stomachs, per piece.....	0.07 @ 0.08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbls.....	\$14.00
Honeycomb tripe, 200-lb. bbls.....	16.00
Pork feet, 200-lb. bbls.....	17.00
Pork tongues, 200-lb. bbls.....	63.00
Lamb tongues, long cut, 200-lb. bbls.....	42.00
Lamb tongues, short cut, 200-lb. bbls.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$33.00
Family back pork, 20 to 34 pieces.....	36.00
Family back pork, 35 to 40 pieces.....	37.00
Clear back pork, 40 to 45 pieces.....	39.00
Clear plate pork, 35 to 45 pieces.....	33.50
Brisket pork.....	24.00
Brisket pork.....	33.00
Bean pork.....	25.00
Plate beef.....	22.50
Extra plate beef, 200 lb. bbls.....	24.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67 1/2 @ 1.72 1/2
Oak pork barrels, black iron hoops.....	1.80 @ 1.85
Ash pork barrels, galv. iron hoops.....	1.87 1/2 @ 1.92 1/2
White oak ham tierces.....	2.37 1/2 @ 2.40
Red oak lard tierces.....	2.37 1/2 @ 2.40
White oak lard tierces.....	2.37 1/2 @ 2.32 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	21 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago.....	20
(30 and 60 lb. solid packed tubs, 10 per lb. less.)	20
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	15

DRY SALT MEATS.

Extra short clears.....	12
Short clear middlings, 60-lb. avg.....	14 1/2
Clear bellies, 14@16 lbs.....	18
Clear bellies, 25@30 lbs.....	15 1/2
Rib bellies, 20@25 lbs.....	16 1/2
Rib bellies, 25@30 lbs.....	15 1/2
Fat backs, 10@12 lbs.....	11 1/2
Fat backs, 12@14 lbs.....	12 1/2
Fat backs, 14@16 lbs.....	12 1/2
Regular plates.....	10 1/2
Butts.....	11

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	30 1/2 @ 31

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Retail Section

Survey Shows Needs of Retail Meat Trade

Final Report Made on Important Government Study

What can be done to make the retail meat business better?

An extensive study of this question was recently made by the U. S. Department of Agriculture, and as a result some general recommendations are given to the trade. Among these are the following:

Six Recommendations Made.

Adequate equipment and refrigeration are two essentials of success in retail meat distribution.

Adequate accounts and careful bookkeeping are an essential part of a well-equipped store.

Labor turn-over should be reduced. Consumers should be educated to a knowledge of grades of meat.

Proprietors of meat stores should know meat. If they do not have this knowledge they should take steps to get it as quickly as possible.

The industry should be rid of unscrupulous dealers. There are not many of them, but the few there are do a lot of harm.

These in general are the suggestions of the department in its final report on a survey of the retail meat industry made in 1924 and 1925, in 20 cities over the United States.

The study was made under a special appropriation assigned to the Department of Agriculture. The need for a better knowledge of the retail meat industry was recognized, and the National Live Stock and Meat Board made earnest presentation of the situation to Congress and secured the appropriation for each of the two years covered by the survey.

The study was divided into three parts. The first part included methods and practices of retailing meats; the second, margins, expenses and profits; and the third, consumer habits and preferences in the purchase and consumption of meat.

Consumer Has Most Influence.

Of the three groups, including producer, distributor, and consumer, the consumer is recognized as wielding the strongest influence on production and distribution. More definite knowledge of consumer preferences and buying habits is considered of value as an aid in adjusting production and distribution.

The department urges stringent enforcement of practical sanitary regulations in connection with the methods and practices of retailing meats. Most cities have ordinances governing sanitation, but in many cases the department found that enforcement has not been made fully effective. Adequate retail equipment and refrigeration, accounts and careful bookkeeping, and the elimination of unscrupulous dealers are recommended.

There are signs, says the department, of an increased interest among consumers in learning about cuts and qualities, and it is to the ultimate interest of the meat industry that retail dealers take an active part in helping customers to learn what constitutes quality in meat. Selling meats by grades is recommended as an effective step toward attaining many desirable ends in the meat industry.

Many Stores Operate at Loss.

The portion of the retail price of meat absorbed by retail agencies is reported to average from 22 to 25 per cent. Yet, almost 27 per cent of 142 individual retail meat markets of all types of stores and volumes of business were found to be operated at a loss when wages for proprietors were included in total expense.

Losses were incurred in 10 of 13 stores studied in detail where annual sales were less than \$14,000, it being apparent that in such small-sized stores the total amounts returned to the proprietors were not equal to the wages usually paid meat cutters.

Sixty-two per cent of the housewives of the American white group questioned indicated that steaks and chops were bought because of their palatability, 40 per cent stated this as the reason for buying roasts, and 29.4 per cent assigned this reason for using boiling meat. Economy was given greatest weight by housewives as a reason

for using roasts and boiling meat rather than using steaks and chops.

Meat was served in the households of the American white group an average of 2.1 times per week at breakfast and lunch, and 5.6 times per week at dinner.

Quality a Big Factor.

Quality of meat was the factor which more than half of the housewives of the American white group said they would advertise if they were operating meat shops.

An additional one-fourth said that they would stress sanitary handling of meat, and less than one-tenth said they would use price as an advertising appeal.

According to almost 50 per cent of the housewives of the American white group, their dealers handled either the best or a very good quality of meat. There was, however, evidence of great lack of consumer knowledge of meat grades and quality.

Beef Most Preferred Meat.

Beef was the preferred meat in two-thirds of the households of the American white group. Pork, lamb and veal were preferred in the order named.

The final report is published in three bulletins of the U. S. Department of Agriculture. The first of these, No. 1441, deals with "Methods and Practices of Retailing Meat"; the second, No. 1442, covers "Margins, Expenses and Profits in Retailing Meat"; and the third, No. 1443, tells of "Consumer Habits and Preferences in the Purchase and Consumption of Meat."

The bulletins contain a wealth of information of value to the retail meat dealer who wishes to improve his business and increase his volume.

The first report on this study of the retail meat industry appeared in THE NATIONAL PROVISIONER of December 6, 1924. The second installment of the report ran serially, beginning in the issue of June 20, 1925, and continuing up to and including the issue of October 17, 1926. The bulletins above reviewed give the detail of the survey with replies to inquiries presented in tabular form.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprints on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

HAM WITH PINEAPPLE.

Ham and pineapple make a most unusual combination, and a very delicious one. Suggest this recipe to your customers who want to serve ham in a new way:

Take a slice of ham one inch thick; sprinkle with flour. Melt a little fat in a baking pan, preferably a piece cut from the ham, and brown the meat in it. Pour one cup of crushed pineapple and one-half cup water over the ham and bake slowly until tender. Remove ham to hot platter and serve with pineapple around it.

MR. RETAILER: Something wrong in the shop? Write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

NEWS OF THE RETAILERS.

The Central Meat Market in Neillsville, Wis., has been sold to H. L. Johnson and C. E. Bollom.

C. H. Peck has sold his meat market in Sulphur Springs, Ark., to G. C. Fitzpatrick.

A new meat market has been opened in Hugo, Colo., by Ed. McNair.

Neal Dowell has sold his meat market at 502 East 9th street, Trenton, Mo., to Robey Hamblin.

A new meat market has been opened in Kirksville, Mo., by Louis Burk.

Byran & Briscoe have sold their Palace Meat Market in Rosenberg, Tex., to Ed. Hillyer and Fred Klauke.

A new meat market has been opened in Slater, Mo., by P. J. Hillen and E. A. Parks.

David M. Foley has opened a new meat market in Holt, Mo.

A new meat market has been established at 2113 W. Washington street, Indianapolis, Ind., by George Gibbons.

V. C. Smith has sold his City Meat Market in Crossville, Tenn., to Harry E. Beadle.

The Palace Meat Market in South Camden, Ark., was recently destroyed by fire.

P. W. O'Brien has sold his meat market and grocery in Wataga, Ill., to J. M. Rice.

R. D. Thomas has reopened his meat market in Fort Harker, Kans.

J. W. Sullivan has sold his meat market in Tylertown, Miss., to J. L. Carballo.

Brooks Brutzman has purchased the meat business of Charles Leeper in Plummer, Ida.

Voelker & Green have succeeded to the meat business of R. A. Voelker, Hartline, Wash.

L. Suglione has sold the Park Boulevard Market in Oakland, Cal., to L. Levert and A. Ferrette.

Jess Adams has purchased the meat and grocery business of Moore & Son, Colon, Mich.

Bernard Spoelstra has purchased the meat market of C. Haveman in Martin, Mich.

Bill Reddig has purchased the Lehigh Meat Market in Marich, Kas.

E. D. Mettle has purchased the butcher shop of Geo. M. Clardy in Cromwell, Okla.

W. A. Dempsey has sold his interest in the City Market, Yale, Okla., to Harvey Williams.

Palace Meat Market in Lawrence, Kas., has been damaged by fire about \$1,500.

John Tudor has engaged in the meat business at 427 Shawnee street, Leavenworth, Kas.

W. H. Earl has been succeeded in the meat business in Portland, Mich., by Edward Fineis.

H. H. Sparhawk has purchased the meat market of Nelson Yelland, Howell, Mich.

The Nebargall Meat Co. has purchased the business of Hout & Bryant in Lebanon, Ore.

Alexander Horn has engaged in business at 23rd and Hawthorne, Portland, Ore., as Horn & Son.

O. P. Anderson has sold the Yakima Grocery & Meat Co., 901 Yakima avenue, Seattle, Wash., to W. H. Francis.

STOCKS OF TURKEYS INCREASE.

Stocks of turkeys in cold storage now are nearly 750,000 lbs. heavier than at this time a year ago, the U. S. Department of Agriculture has announced in its December cold storage report. Supplies of poultry of all kinds, including broilers, fryers, roasters, and fowls, are heavier.

Turkey stocks on December 1 are placed at 5,907,000 lbs. compared with 5,168,000 lbs. on December 1 a year ago, and a five-year average of 5,252,000 lbs. Total stocks of frozen poultry, including turkeys, are reported at 106,993,000 lbs. against 86,733,000 lbs. last year, and a five-year average of 70,979,000 lbs.

Meat Dealers Celebrate

A real sociable affair—where everybody knew everybody else, and consequently had a wonderful time—is probably the best way to describe the 27th annual banquet and dance given by Bronx Branch, New York State Association of Retail Meat Dealers, Inc., at 7:30 p. m., Sunday, Dec. 12. A large gathering sat in groups of 10 around the tables in the large ballroom of Ebling's Casino where a dinner, commencing with a fruit cocktail, followed by mock turtle soup, filet of sole, au gratin parsley potatoes, roast squab chicken, candied sweet potatoes, peas, asparagus in butter, ice cream, fancy cakes, coffee, cigars and refreshments, was fully enjoyed.

The ballroom was beautifully decorated. After the dinner President Philip Gerard welcomed the guests and introduced the toastmaster, Fred Hirsch.

Mr. Hirsch, in his usual jovial manner, expressed his appreciation at the fine showing and thanked all those who were responsible for the success of the affair, and then introduced the first speaker of the evening, Supreme Court Judge George Hading. In his opening remarks the Judge said his principal reason for being present was his great friendship for Mr. Hirsch and then told some humorous stories, concluding his talk by commenting upon the work of the president of the Branch, Philip Gerard. On behalf of the Branch, Judge Hading presented him with a beautiful diamond ring in a platinum mounting. That Mr. Gerard was pleased with the gift was evidenced by the fact that he devoted much of the evening to showing it to his many friends and receiving their congratulations.

The toastmaster then introduced Judge E. Neumann. The Judge stated that he would not talk long as he knew everybody was anxious to dance, and he was true to his word. He, however, expressed his pleasure at being present, and expressed his warm regard for the members of the Branch.

Judge Neumann was followed by State President George Kramer. True to form, Mr. Kramer spoke about the association and the work which is being done for the meat retailer in general. He expressed his pleasure at the strides the local branches had made.

The next and last speaker was the popular chairman of the New York Meat Council, Frank P. Burck. Mr. Burck made a short and characteristically "peppy" talk.

The floor was then cleared and dancing commenced. As the affairs of this Branch are strictly home parties, the evening was one of gaiety and pleasure, the fulfillment of a year's anticipation.

Business Manager Fred Hirsch was warmly congratulated upon the success of the affair by all the members, who have ably assisted in making the 27th annual event not only a social but a great financial success. A pair of silver candlesticks was presented by the Bronx Collateral Office, Inc.

The officers and committees are:

Officers.—Philip Gerard, president; Leo Spandau, first vice-president; David Hirshwitz, second vice-president; Carl Schneider, third vice-president; Philip Breitwieser, recording secretary; John Machovsky, financial secretary; Fred Vogelsang, treasurer; Frank Ruggiero, orator; Fred Hirsch, business manager.

Trustees.—Fred Wehnes, Rudolph Schu-

macher, Ernest Ritzman, Adolph Kellerman, Gustav Backes, William Wolf, Michael Roth, Charles Zettl, William Ribbecke, Charles Barth.

Arrangement Committee.—Fred Hirsch, Chairman; P. Gerard, M. Roth, R. Schumacher, W. Ribbecke, E. Ritzman, R. Ehrenreich, F. Wehnes, P. Breitwieser, L. Bauer, A. Mattino, A. Birk, F. Nagl, E. Denny, F. Ruggiero, A. Newfeld, L. Pfeilschifter, A. Kellerman, W. Wolf, G. Backes, A. Weigandt, B. Terkelbou, J. Machovsky, E. Silleck, C. Kratz.

Program Committee.—Louis Bauer, Chairman; Fred Hirsch, Secretary; M. Roth, F. Nagl, F. Muller, W. Ribbecke, O. Epler, L. Spandau, P. Breitwieser, G. Schmidt, A. Kellerman, W. Steinhauer, N. Tanenbaum, F. Vogelsang, L. Seligman, D. Hirshowitz, L. Rosenbaum, F. Ruggiero, L. Pfeilschifter, F. Wehnes, P. Gerard, E. Ritzman, J. Schuck, J. Reinhardt, P. Endres, G. Backes, C. Zettl, C. Kratz, G. Barth, P. Doersam, F. Pinnow, A. Birk, J. Vettel, P. Diemer, A. Weigandt, J. Machovsky.

Banquet Committee.—Frank Ruggiero, Chairman; L. Muller, C. Morstatt, H. Mitten, S. Manashes, C. Martino, F. Nagl, F. Nathan, M. Neukirch, A. Neufeld, L. Pfeilschifter, F. Pinnow, G. Piston, F. Peterson, W. Pfeil, L. Rosenbaum, F. Reinhold, M. Reinhold, E. Ruehl, Jr., G. Ruehl, W. Steinhauer, W. Simonsen, C. Schuck, Jr.

Special Ladies' Committee.—P. Breitwieser, Chairman; J. Machovsky, E. Siebel, F. Vogelsang, F. Vogelsang, A. Vogelsang, E. Schilling, C. Steigerwald, A. Sgroia, E. Silleck, A. Suran, N. Tanenbaum, R. Trampel, F. Toomer, R. Tilp, R. Van Deusen, C. Yetter, H. Yetter, C. Wehnes, P. Weindorf, E. Wasserbach, H. Wagner, J. Wyland, R. Wasserbach, M. Witteborn, O. Wagner, A. Weigandt, S. Willner.

Entertainment Committee.—Ernest Ritzman, Chairman; P. Diemer, P. Doersam, G. Backes, E. Denny, E. Ernst, E. Einenkel, R. Ehrenreich, J. Edelhauser, W. Edelhauser, C. Elbert, O. Epler, P. Endres, J. Entenmann, H. Fleck, J. Franci, F. Frick, G. Gundlach, I. Hefferman, A. Heymann, H. Huncke, T. Harnish, S. Herz, O. Hartman, L. Joseph.

Reception Committee.—M. Roth, Chairman; M. Adler, W. Aron, J. Ammann, C. Back, S. Bacharach, W. Bantz, J. Bernheim, C. Bickel, C. Barth, H. Bornschier, J. Boccia, V. Bruno, S. Bleicher, S. Berney, J. Baust, A. Birk, H. Clark, J. Donovan, F. Doll, A. Grauer, W. Gundlach, W. Gerhardt, A. Geis, F. Graff, M. Greenbaum.

Press Committee.—A. Kellerman, Chairman; F. Muller, F. Jaeger, G. Joseph, S. Kuchenbauer, C. Kartz, J. Knauber, G. Kuechler, F. Kahn, H. Krauss, W. Kammerer, O. Klopsteg, A. Kaplan, A. Kern, E. Kulp, C. Kniereim, E. Krauss, W. Landgrebe, L. Lang, S. Lorge, S. Locurto, H. Marritt.

Floor Committee.—Philip Gerard, Chairman; R. Schumacher, Floor Manager; D. Hirshwitz, L. Spandau, W. Ribbecke, C. Schneider, L. Seligman, M. Simon, J. Reinhardt, K. Papp, J. Schuck, A. Schneider.

Brooklyn was represented by Frank P. Burck, Chairman of the Meat Council, and Mrs. Burck; Arthur Burck, Mr. and Mrs. Weiss; Washington Heights by Charles Hemdt, wife and three daughters, Gus Schmidt and party of eight; Ye Olde New York Branch by State President George Kramer and wife, George Anselm and wife, Oscar Schafer and wife, Joseph Eschelbacher and wife, Louis Goldstein, Kermit Heller, Theodore Grand and A. Metzger.

Among the members of the Bronx Branch were noticed: President Philip Gerard and wife, Business Manager Fred Hirsch and wife, Vice-president D. Span-

(Continued on next page.)

New York Section

D. E. Levering, select meat department and Edward Murphy, superintendent's office, Armour and Company, Chicago, were in New York.

P. C. Smith, of the beef grading department, and C. H. Kane, construction department, Swift & Company, Chicago, were visitors to the city this week.

Due to the illness of their daughter Rosa, Mr. and Mrs. A. DiMatteo spent the eleventh anniversary of their wedding very quietly in their home, on Sunday, December 12.

Mrs. Oscar Schaefer, acting president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., celebrated a birthday on Saturday of last week. Mrs. Schaefer was the recipient of many beautiful gifts, letters and cards of congratulation.

Among the visitors to Wilson & Company's New York offices this week were F. H. Kneif, executive department; C. P. Barnett and C. E. Dinger, engineering department; Judge James D. Cooney, legal department; C. L. Cameron, wool department; C. H. Peck, general office manager, all of Chicago; W. E. Kimberlin, Albert Lea, Minn., and William Hill of Indianapolis, Ind.

WALTER BLUMENTHAL HONORED.

A testimonial dinner was tendered this week to Walter Blumenthal, president of the United Dressed Beef Company, in honor of his birthday. The celebration took the form of a beefsteak dinner at Healy's, Columbus Avenue and 66th Street, and was attended by many of the most prominent wholesalers and retailers in the city, with about 200 present. Benjamin Lowenstein acted as chairman, and J. J. Goldstein as toastmaster.

Mr. Blumenthal has been actively engaged in the meat business for the last 34 years, and during that time has built up an enviable reputation for fairness and honesty in all his dealings. He has a host of friends in the wholesale and retail meat industry. In addition to his work in the meat packing industry, he devotes as much of his spare time as possible to charitable and social service work. In recognition of this work many of the men present decided to do their share in this direction, and subscribed freely to the Federated Charities of the City of New York, an organization to which Mr. Blumenthal devotes a great deal of time and interest.

In response to the various toasts extended to him, Mr. Blumenthal thanked his guests for the honor they had given him, and particularly in the way they showed it by responding so wonderfully in a material way in assisting the charities in which he is interested.

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending Dec. 11, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,265	8,503	6,712	18,540
New York	2,151	2,282	27,070	6,985
Central Union	3,348	1,861	25,761
Total	8,667	12,236	33,782	51,296
Previous week	8,480	12,847	27,060	53,694
Two weeks ago	8,181	11,004	33,927	55,455

Among the Meat Retailers

Ye Olde New York Branch.

Two very interesting communications were read and acted upon at the meeting of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, Inc., at the meeting on Tuesday evening of this week. One was from John C. Cutting, of the Institute of American Meat Packers, asking for the opinion of the retail meat trade of the effect of radio talks on the public with reference to the value of meat in the diet.

The members expressed themselves as feeling these talks were of value, and the secretary was instructed to send Mr. Cutting a letter to that effect. The other communication was from national secretary John Kotal advising retailers in various parts of the country to get in closer contact with the public through local radio talks by public speakers.

There were several interesting talks, one of which was delivered by Fred Dietz, secretary of the New York Butchers' Calfskin Association. Mr. Dietz dwelt upon the work and progress of the association and the methods used. He stressed the importance of care in the removal of skins in order to avoid unnecessary marks, as these, while not always apparent in the raw hide, show up in the tanned skin. This causes the skin to be graded lower, as the No. 1 must be free from all marks.

Another interesting talk was given by Dr. Henry H. Ritter of the New York Post-Graduate Medical School and Hospital. Dr. Ritter's talk was given under the auspices of the Compensation Insurance Department and dealt with the treatment of injuries of employees. Dr. Ritter gave views of an employee's arm which had been broken and which had been treated unofficially. This resulted in the arm having to be rebroken, an extra piece of bone inserted, and ex-rays taken, all resulting in additional loss of money, time and suffering. These could have been very materially lessened had the patient received the proper treatment immediately.

Dr. Ritter also spoke on other casualties which happened in and around retail meat shops and asked all members to be especially careful in prompt action.

George Kramer, chairman of the New York tuberculosis and health drive, reported favorable progress, and A. Metzger, chairman of the Red Cross drive reported that the returns this year exceeded those of last.

A nominating committee, composed of Louis Goldschmidt, George Kramer and I. Block, was appointed to prepare a slate of officers for the ensuing year. The election will take place at the first meeting in January.

Washington Heights Branch.

If the first meeting held in their new headquarters is any forecast of those to follow, Washington Heights Branch, New York State Association of Retail Meat Dealers, Inc., will be most successful. At the meeting on Tuesday evening of this week enthusiasm was the key word and many new and valuable ideas were suggested. The nomination committee presented a list of officers for the ensuing year to be voted for at the next meeting on Tuesday, December 28. The Branch is donating \$25 to be used for Christmas cheer for wounded soldiers.

Ladies' Auxiliary.

At the meeting of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., held on Wednesday afternoon of last week, the principal subject discussed was the matter of charity. So enthusiastic did the members become that it was decided to donate \$50 from the funds of the organization to be devoted to the needs of our country's soldiers. In addition to this, various members are adding to this amount.

To make the final arrangements a special meeting was held on Wednesday afternoon of this week at the home of the acting president, Mrs. O. Schaefer.

BRONX BRANCH DINNER.

(Continued from page 57.)

dau and wife, R. Schumacher and wife, F. Papp and wife, Gus Backes, wife and two daughters, Mr. and Mrs. Walter Lundblad, Arthur Hirsch, Miss M. Endres, A. Kellerman and wife, W. Roth and wife, E. Ritzman and daughter, Frank Ruggiero and wife, Charles Zettl, wife and daughter, Louis Bauer and wife, Chris Schuck and wife, E. Ruehl and wife, E. Ruehl, Jr., and wife, George Ruehl and wife, J. Edelhauser and wife, D. Hirshwitz, G. Kuechler and wife, A. Kaplan, Sam Bacharach and wife, W. Landgrebe, William Edelhauser, president of the Bronx Bowling Club, and wife.

Others noticed were Judge Hading, Judge E. Neumann and wife, Martin J. Burck, Miss Mary Clark, district leader, Fred E. Lester, Armour and Company, and wife; J. Heineman of F. C. Rogers, New York and Philadelphia, and wife. The A. C. Wicke Manufacturing Company was represented by Mr. and Mrs. C. E. Wicke, Mr. and Mrs. P. Wagner, Mr. and Mrs. A. Sigerist, and Mr. and Mrs. G. Fuchs.

Others included Joseph Wormser, of the Independent Meat Corporation, and wife; Morty Wormser, of the Bronx Independent Meat Company; Louis Daitch and wife; Sam Gordon, wife and daughter; H. Steiner and wife; Mr. and Mrs. Max Brown; William Klapp, Miss Edna Stoops, Fred Parpard, wife and son; Abt. Bernot and wife; Philip Diener and wife; William Wolf and wife; F. Fielderlein and wife; Joseph F. Vettel and wife, and many others.



WALTER BLUMENTHAL

President of the United Dressed Beef Co., who was tendered a dinner in honor of his birthday.



The Peppercorn and Diamond Brand Butchers Cutlery

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.



Works : Sycamore Street, SHEFFIELD, England. Agents : H. BOKER & Co., Inc., Duane Street, NEW YORK.

May be obtained from all Storekeepers.

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Electric Portable Universal Machine

for milling off tops of worn wooden chopping blocks used in meat markets, restaurants and a large number of other industries requiring this service.

A man with an automobile and one of these machines can earn big pay, as this service is needed everywhere.

One can get into this independent little business for only \$150.00 cash and twelve small monthly deferred payments. Write today.

Portable Electric Block Leveling Machine Co.
210 Lafayette St., New York City



Cover your Beef Forequarters

with our Stockinette Bags. We make them in all sizes to cover the smallest forequarter to the largest Bull.

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40 years reputation among packers for quality

When you write the advertiser, mention THE NATIONAL PROVISIONER

December 18, 1926

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	\$8.65@10.35
Cows, cutters	2.50@4.50
Bulls	8.00@6.75

LIVE CALVES.

Calves, bulk	\$12.50@15.00
Calves, culs, per 100 lbs.	7.50@11.00

LIVE SHEEP AND LAMBS.

Lambs, bulk	\$12.50@13.75
Lambs, culs	8.00@10.00

LIVE HOGS.

Hogs, heavy	11.75@12.50
Hogs, medium	11.00@13.00
Hogs, 180 lbs.	11.00@13.00
Hogs, 140 lbs.	11.25@11.05
Pigs, under 80 lbs.	11.00@11.25
Good pigs	11.25@11.75
Roughs	10.25@10.50
Good Roughs	10.75@10.75

DRESSED HOGS.

Hogs, heavy	610%
Hogs, 180 lbs.	620%
Hogs, 160 lbs.	621%
Pigs, 80 lbs.	622
Pigs, under 140 lbs.	621%

DRESSED BEEF.

CITY DRESSED.	
Choice, native, heavy	19 @20
Choice, native, light	19 @21
Native, common to fair	16 @18

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	18 @19
Native choice yearlings, 400@600 lbs.	19 @21
Western steers, 600@800 lbs.	14 @16
Texas steers, 400@600 lbs.	12 @18
Good to choice heifers	17 @18
Good to choice cows	12 @13
Common to fair cows	10 @11
Fresh bologna bulls	10 @11

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	24 @26
No. 2 ribs	18 @20	21 @23
No. 3 ribs	16 @20	18 @20
No. 1 loins	29 @30	29 @32
No. 2 loins	25 @27	25 @28
No. 3 loins	22 @24	22 @24
No. 1 hinds and ribs	21 @23	19 @26
No. 2 hinds and ribs	19 @20	17 @21
No. 3 hinds and ribs	16 @17	15 @16%
No. 1 rounds	18 @16	16 @17
No. 2 rounds	16 @16	14 @15
No. 3 rounds	14 @14	12 @13
No. 1 chuck	15 @16	16 @18
No. 2 chuck	13 @14	14 @15
No. 3 chuck	11 @11	12 @13
Bologna	6 @6	12 @18
Bolli, reg. 6@8 lbs. avg.	22 @23	
Bolli, reg. 4@6 lbs. avg.	17 @18	
Tenderloin, 4@6 lbs. avg.	60 @70	
Tenderloin, 5@6 lbs. avg.	80 @90	
Shoulder chops	10 @11	

DRESSED CALVES.

Prime	23 @25
Choice	20 @22
Good	15 @17
Medium	12 @14

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	25 @27
Good lambs	22 @24
Lambs, poor grade	17 @20
Sheep, choice	14 @16
Sheep, medium to good	13@14 @14
Sheep, culs	8 @10

SMOKED MEATS.

Hams, 8@10 lbs. avg.	27@28 @28 1/2
Hams, 10@12 lbs. avg.	26@27 @27 1/2
Hams, 12@14 lbs. avg.	26@27 @27 1/2
Picnics, 4@6 lbs. avg.	18@19 @19 1/2
Picnics, 6@8 lbs. avg.	18 @19
Bolettes, 6@8 lbs. avg.	18 @19
Beef tongue, light	25 @27
Beef tongue, heavy	26 @28
Bacon, boneless, Western	28 @30
Bacon, boneless, city	34 @35
Pickled bellies, 8@10 lbs. avg.	19 @20

THE NATIONAL PROVISIONER

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	24 @25
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	20 @21
Shoulders, Western, 10@12 lbs. avg.	19 @20
Butts, boneless, Western	26 @27
Butts, regular, Western	23 @24
Hams, Western, fresh, 10@12 lbs. avg.	23 @24
Hams, city, fresh, 6@10 lbs. avg.	27 @28
Picnic hams, Western, fresh, 6@8 lbs. avg.	17 @18
Pork trimmings, extra lean	22 @23
Pork trimmings, regular 50% lean	15 @16
Spare ribs, fresh	20 @21
Leaf lard, raw	15 @16

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 lbs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per	
100 lbs.	75.00
Black hoofs, per ton	45.00@50.00
Striped hoofs, per ton	45.00@50.00
White hoofs, per ton	85.00
Thigh bones, avg. 85 to 90 lbs., per	
100 pieces	100.00
Horns, avg. 7 1/2 oz. and over, No. 1s	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed	28c	a pound
Fresh steer tongues, l. c. trim'd	38c	a pound
Sweetbreads, beef	65c	a pound
Sweetbreads, veal	61.00	a pair
Beef kidneys	15c	a pound
Mutton kidneys	8c	each
Livers, beef	25c	a pound
Oxtails	18c	a pound
Beef hanging tenders	24c	a pound
Lamb fries	610c	a pair

BUTCHERS' FAT.

Shop fat	2 1/4
Breast fat	4
Edible suet	5 1/2
Cond. suet	4 1/2
Bones	20

GREEN CALFSKINS.

	Kip.	H. kip.	Whole.	Ground.
Pepper, white	47	50		
Pepper, black	28	31		
Pepper, Cayenne	19	25		
Pepper, red	23	23		
Allspice	17 1/2	20 1/2		
Cinnamon	13	16		
Coriander	7	10		
Cloves	26	31		
Mace	1.15	1.25		
Nutmeg	46	46		

CURING MATERIALS.

	Dbl.	Bags
In lots of less than 25 bbls.	Bbls. per lb.	
Double refined saltpetre, granulated	6 1/2c	6 1/2c
Double refined saltpetre, small crystal	7 1/2c	7 1/2c
Double refined large crystal saltpetre	8 1/2c	8 1/2c
Double refined nitrate soda, granulated	4 1/2c	4c
In 25 barrel lots		
Double refined saltpetre, granulated	6 1/2c	6c
Double refined saltpetre, small crystal	7 1/2c	7 1/2c
Double refined saltpetre, large crystal	8 1/2c	8c
Double refined nitrate soda, granulated	4c	5 1/2c
Caricard lots:		
Double refined saltpetre, granulated	6c	5 1/2c
Double refined nitrate soda, granulated	3 1/2c	3 1/2c
Total	81,907	70,777
		85,339
		8,453,644
		8,404,600

Cold storage movement (lbs.):

	In	Out	On hand	Same
	Dec. 9.	Dec. 9.	Dec. 10.	week day
				last year.
Chicago	17,837	458,113	15,077,167	13,070,534
New York	170,038	411,808	6,787,046	8,454,206
Boston	14,811	8,718	11,679	1,145,526
Philadelphia	9,920	13,034	9,017	908,237
Total	306,117	1,080,040	38,304,098	32,698,595

Western, 48 to 47 lbs. to dozen, lb.	28	630
Western, 36 to 42 lbs. to dozen, lb.	27	629
Western, 31 to 35 lbs. to dozen, lb.	27	629
Western, 25 to 30 lbs. to dozen, lb.	30	632
Western, 21 to 24 lbs. to dozen, lb.	32	636
Western, 17 to 20 lbs. to dozen, lb.	34	638

Fowls—frozen—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs., lb.	33
Western, 55 to 58 lbs., lb.	33
Western, 50 to 52 lbs., lb.	33
Western, 48 to 47 lbs., lb.	33
Western, 45 to 42 lbs., lb.	33
Western, 40 to 38 lbs., lb.	33
Western, 35 to 36 lbs., lb.	33

Ducks—	
Long Island, No. 1, bbls.	33
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	80
Prime, dark, per dozen	3.00@4.00

LIVE POULTRY.

Fowls, colored, per lb., via express	26	630
Ducks, Long Island spring, via express	24	624
Geese, swan, via freight or express	21	610
Turkeys, via express	24	645
Pigeons, per pair, via freight or express	40	640
Guineas, per pair, via freight or express	40	640

BUTTER.

Creamery, extras (92 score)	26

